

THE NATIONAL Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

3 decades of service



30th Anniversary

Today, as we round out our third decade of service, we pledge ourselves to the great war effort that lies ahead. To all whom we have had the privilege of serving during these 30 years, we extend our sincere and heartfelt gratitude for their friendship and cooperation.

J. S. HOFFMAN CO.

CHICAGO - - - - NEW YORK

DAILY PROFITS from one investment

The Tobin Formrite Bacon Press is one investment that will add-up in daily profits. This improved, fully guaranteed machine saves hours in time and labor. It improves the appearance of the formed bacon... practically eliminates scrap end slices. The Tobin Bacon Press actually increases the number of No. 1 slices, thus permitting better prices and profits. Many plants report that this profitable machine increases

yield by as much as 2 cents a pound. Complete bulletin will be sent on request.

TOBIN FORMRITE BACON PRESS

- ★ Steps-up yield.
- ★ Lowers forming costs.
- ★ Improves appearance.
- ★ Increases sales.



● Tobin Formrite presses slabs of practically any sizes at the rate of up to 11 slabs per minute. Fool proof... easy to operate... dependable.

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo, N. Y.
Manufacturers of a complete line of Sausage Machinery

Sales and Service Offices in principal cities

Buffalo QUALITY SAUSAGE MAKING MACHINE

LEADING PACKERS USE

PRESO

Pickling Salt

AND

BOARD HEAD

Super Seasonings

THE PRESERVLINE MANUFACTURING CO.

BROOKLYN, N. Y.

Established 1877

THE NATIONAL Provisioner

Volume 106

JANUARY 17, 1942

Number 3

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EDITORIAL STAFF

J. B. GRAY
Editor

EDWARD R. SWEM
Managing Editor

VAL WRIGHT
Associate Editor

CARL MAGNUSON
Associate Editor

C. ROBERT MOULTON
Consulting Editor

M. A. ADAMS
News Editor

Published weekly at 407 So. Dearborn St., Chicago, Ill., U.S.A., by The National Provisioner, Inc.

Yearly subscriptions: U.S., \$3.00; Canada, \$5.00; foreign countries, \$5.00. Single copies, 25 cents.

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DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN

Editors

C. H. BOWMAN

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.

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ROTO-CUT™

The modern method of
making sausage, loaves
and sausage specialties

CUTS COSTS

GREATER YIELD

LESS LABOR

LESS POWER

BETTER PRODUCT

LOWERS SHRINK

CUTS HANDLING

3 Capacities

1,500 to 4,500 lbs.
per hour

2,500 to 7,500 lbs.
per hour

4,000 to 12,000 lbs.
per hour

A Roto-Cut
for Every Plant!

The Roto-Cut is more than just a new machine for making sausage—it is an entirely new process! All manufacturing operations are continuous, progressive and simultaneous, and sausage is produced in much less time. Once the unground products and other ingredients are placed on the loading conveyor, no handling is required until the sausage mix is trucked to the stuffer. The "Draw-Cut" principle of operation eliminates mashing and smearing, minimizes heating of meat. Yields are better, costs are less.

Meat is fed into a rotating cylinder where it is held and distributed by centrifugal force. The meat is carried repeatedly under a series of rapidly revolving knives which cut the meat to any desired degree of fineness. Spices, curing materials and other ingredients are uniformly mixed and incorporated into the batch by a continuously acting mixing bar that also helps produce a superior emulsion. The machine is basically simple, yet astonishingly efficient.

There is a Roto-Cut in your locality, producing extra profits for one of your neighbor packers. Ask for list of users and check for yourself!

Write for new booklet "Romance of Dry Sausage" prepared by outstanding packer now using 3 ROTO-CUTS

51 ROTO-CUTS NOW IN USE
doing a better job for users
in every part of the country

SERVING THE MEAT PACKING INDUSTRY

UTMEAT PROCESSOR

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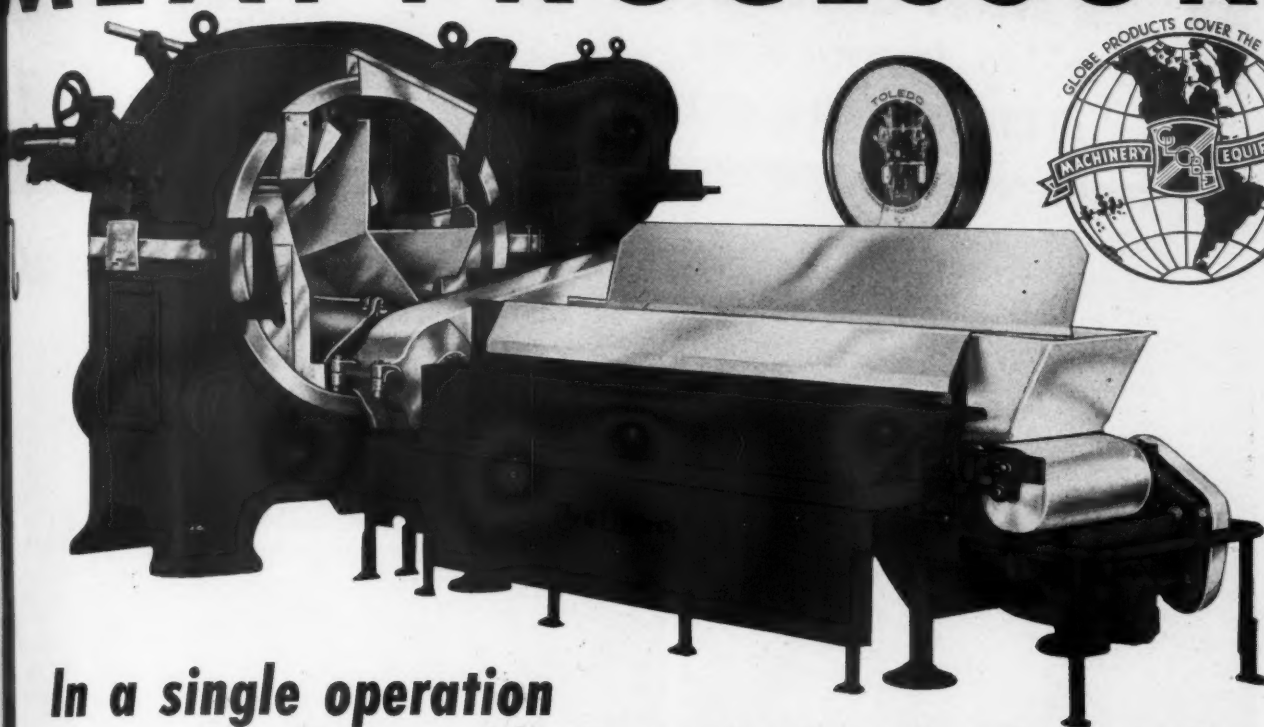
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desired degree
curing mat-
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incorporated
a continuously
that also helps
emulsion. The
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profits for one
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back for yourself

sausage" pro-
ROTO-CUT

IN US
or user
country

PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT SINCE 1914



**In a single operation
it can do all the work formerly done by the grinder,
silent cutter and mixer - better, and at less cost!**



The Roto-Cut Meat Processor is undoubtedly the most significant development in the history of meat packing, introducing principles that accomplish surprisingly superior results at substantially lower costs.

From the time raw materials are placed on the loading conveyor (shown at right of illustration above) to the time product is unloaded ready for stuffing, canning or baking (see left) no handling is required. Even weighing of ingredients is done on the conveyor, without extra handling. Trimmings of any kind or size, even frozen, are ground, cut, mixed and emulsified in one continuous operation. Operating on a unique "DRAW CUT" principle that

cuts meats in suspension without squeezing, smearing or mashing, it produces sausage products superior in flavor, texture, appearance and sales appeal.

Perfectly cut, seasoned and blended pork sausage meat can be produced in 20 to 30 SECONDS with the Roto-Cut. A perfect emulsion for franks or wieners, ready for stuffing, can be produced in 3 to 7 minutes. The Roto-Cut makes ALL varieties of sausage quicker, better and at lower cost. It fits any processing method, requires less space, and costs substantially less than the batteries of ordinary equipment it replaces.

The Roto-Cut will reduce your costs, improve your product, increase your profits. Write for full details!

THE GLOBE COMPANY
1000 PRINCETON AVENUE • CHICAGO, ILLINOIS

A STORY OF CELLOPHANE PROTECTION...
as told to America through full color advertisements
in LIFE and THE SATURDAY EVENING POST

Housewife tells
HOW CELLOPHANE
HELPS HER
PREVENT WASTE
OF FOOD!



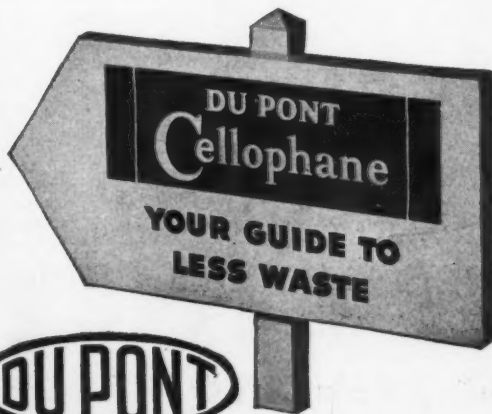
1. "I say food is wasted if it isn't enjoyed and eaten up. My folks really lick the platter clean. One reason is that I buy things that are fresh and flavor-protected. I've found Cellophane helps insure the fresh, tasty goodness and nourishment I expect to get for my money."



2. "Makes me think of what my husband calls the Navy—our first line of defense. That's what I call Cellophane—my first line of defense against stale foods and waste. Defense for my family's health, too, because it keeps things sanitary and germproof. I don't like to buy food that's exposed to dust and handling."



3. "No complaints about menus, either. I give plenty of variety. How do I get my ideas? Just by looking—at all the fine things in Cellophane. They're in plain sight, and no guesswork about what's inside. I don't waste time shopping. I buy protected foods—in Cellophane!"



PREVENTION OF WASTE IS A NATIONAL NEED

Defense Savings Pay-Roll Allotment Plan

Now company heads can help their country, their employees, and themselves

voluntary
pay-roll
allotment
plan

helps workers provide for the future
helps build future buying power
helps defend America today

This is no charity plea. It is a sound business proposition that vitally concerns the present and future welfare of your company, your employees, and yourself.

During the post-war period of readjustment, you may be faced with the unpleasant necessity of turning employees out into a confused and cheerless world. But you, as an employer, can do something now to help shape the destinies of your people. Scores of business heads have adopted the Voluntary Pay-roll Allotment Plan as a simple and easy way for every worker in the land to start a systematic and continuous Defense Bond savings program.

Many benefits . . . present and future. It is more than a sensible step toward reducing the ranks of the post-war needy. It will help spread financial participation in National Defense among all of America's wage earners.

The widespread use of this plan will materially retard inflation. It will "store" part of our pyramiding national income that would otherwise be spent as fast as it's earned, increasing the demand for our diminishing supply of consumer goods.

And don't overlook the immediate benefit . . . money for defense materials, quickly, continuously, willingly.

Let's do it the American way! America's talent for working out emergency problems, democratically, is being tested today. As always, we will work it out, without pressure or coercion . . . in that old American way; each businessman strengthening his own house; not waiting for his neighbor to do it. That custom has, throughout history, enabled America to get things done of its own free will.

In emergencies, America doesn't do things "hit-or-miss." We would get there eventually if we just left it to everybody's whim to buy Defense Bonds when they thought of it. But we're a nation of businessmen who understand that the way to get a thing done is to systematize the operation. That is why so many employers are getting back of this Voluntary Savings Plan.

Like most efficient systems, it is amazingly simple. All you have to do is offer your employees the convenience of having a fixed sum allotted, from each pay envelope, to the purchase of Defense Bonds. The employer holds these funds in a separate bank account, and delivers a Bond to the employee each time his allotments accumulate to a sufficient amount.

Each employee who chooses to start this savings plan decides for himself the denomination of the Bonds to be purchased and the amount to be allotted from his wages each pay day.

How big does a company have to be? From three employees on up. Size has nothing to do with it. It works equally well in stores, schools, publishing houses, factories, or banks. This whole idea of pay-roll allotment has been evolved by businessmen in cooperation with the Treasury Department. Each organization adopts its own simple, efficient application of the idea in accordance with the needs of its own set-up.

No chore at all. The system is so simple that A. T. & T. uses exactly the same easy card system that is being used by hundreds of companies having fewer than 25 employees! It is simple enough to be handled by a check-mark on a card each pay day.

Plenty of help available. Although this is your plan when you put it into effect, the Treasury Department is ready and willing to give you all kinds of help. Local civilian committees in 48 States are set up to have experienced men work with you just as much as you want them to, and no more.

Truly, about all you have to do is to indicate your willingness to get your organization started. We will supply most of the necessary material, and no end of help.

The first step is to take a closer look. Sending in the coupon in no way obligates you to install the Plan. It will simply give you a chance to scrutinize the available material and see what other companies are already doing. It will bring you samples of literature explaining the benefits to employees and describing the various denominations of Defense Savings Bonds that can be purchased through the Plan.

Sending the coupon does nothing more than signify that you are anxious to do something to help keep your people off relief when defense production sloughs off; something to enable all wage earners to participate in financing Defense; something to provide tomorrow's buying power for your products; something to get money right now for guns and tanks and planes and ships.

France left it to "hit-or-miss" . . . and missed. Now is the time for you to act! Mail the coupon or write Treasury Department, Section A, 709 Twelfth St. NW., Washington, D. C.



FREE - NO OBLIGATION

Treasury Department, Section A,
709 Twelfth St. NW., Washington, D. C.

Please send me the free kit of material being used by companies that have installed the Voluntary Defense Savings Pay-Roll Allotment Plan.

Name _____

Position _____

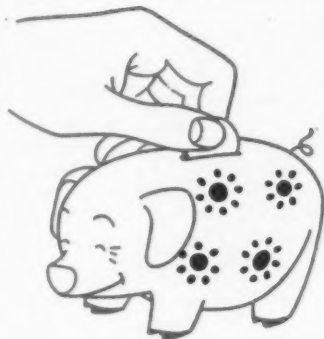
Company _____

Address _____

MEAT EDUCATIONAL PROGRAM

ADVANCE INFORMATION, FEBRUARY, 1942

"The Thriftier Cuts of Pork"



For February, we plan a promotion of pork—particularly the thriftier cuts. Again we will emphasize the nutritional values of pork—as an important energy food, a rich source of B vitamins and complete, high quality proteins, and as a source of essential minerals (iron, copper, phosphorus).



A loin-end pork roast is one of the good pork ideas in the four-color page in *The Saturday Evening Post*, appearing Feb. 11. Gives you a splendid opportunity to promote your pork cuts effectively.



Those B vitamins in pork—still sensational news, and the feature story in *The Saturday Evening Post* color page, out February 25.



McCall's, out February 2, and *Woman's Home Companion*, out February 20, offer housewives this new handbook of buying for 5c. Be ready with the meats women will be wanting and asking for.



Don't miss this! One of the most unusual advertisements ever printed about meat appears in *Life*, out February 20. You'll really have to see it and read it—so be on the lookout for it.

This big four-color spread, out in *Life Magazine* February 6, features Pure Pork Sausage in links, country style and patties.

See your meat salesman for tie-in materials and increase pork sausage sales.



Dozens of ideas for those good pork sausage meals in this great two-page ad. Get the most out of it—feature Pure Pork Sausage!

And, to insure confidence, this Seal of the Council on Foods and Nutrition of the American Medical Association—on every advertisement.



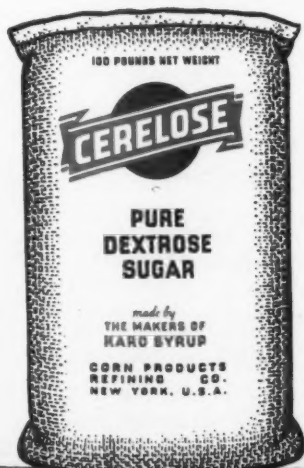
Still more advertising! Newspaper advertisements throughout the country—featuring pure pork sausage early in February and a pork roast two weeks later. (These ads are chock-full of ideas for meal planners.) Twenty-four-sheet posters selling meat to the man and woman on the street—making them hungry to get home to a good meat meal.

AMERICAN MEAT INSTITUTE • Chicago



Cerelose Begins to Develop COLOR in Fresh Pork Sausage

ONE pound of CERELOSE (pure Dextrose sugar) mixed with the spices and added to 100 pounds of fresh pork sausage meat produces a beautiful golden color when the finished sausages are fried, baked or broiled.



While there is no noticeable change before the sausage is cooked, CERELOSE caramelizes at a temperature of 230° F. and sausages fried, baked or broiled at a temperature exceeding 300° F. result in the caramelization of CERELOSE, thus producing the most appetizing golden brown color.

Meat packers have determined that Dextrose is an essential sugar in the development and protection of color in meats.

CORN PRODUCTS SALES COMPANY

333 N. Michigan Avenue, Chicago, Illinois

5 Big Reasons

YOU SHOULD MAKE YOUR SAUSAGES WITH



ARMOUR'S NATURAL CASINGS!

1 A SIZE AND TYPE FOR EVERY SAUSAGE PRODUCT!

Armour has immense quantities of raw materials—and from this vast supply, Armour and Company can quickly give you casings for any need. Uniform, fine casings of every size and type!

2 GREAT STRENGTH—FOR MIN- IMUM SAUSAGE BREAKAGE!

Every time a sausage breaks during the filling process—it means a sizable loss to you in time, labor and material. Cut this loss to a minimum by using Armour's dependable Natural Casings!

3 BETTER FLAVOR IN FRESH SAUSAGE PRODUCTS!

It's the flavor-giving meat juices that give

added tastiness to fresh sausages. And Armour's Natural Casings *seal in* these meat juices!

4 SALES-APPEAL! PLUMPER, FRESHER LOOKING SAUSAGES!

High elasticity in Armour's Natural Casings keep them clinging tightly to the meat... Makes sausages look plumper and fresher!

5 SMOKE PENETRATION ADDS TANG TO SMOKED SAUSAGES!

Armour's Natural Casings permit the fragrant smoke to penetrate. And that gives real zesty smoked flavor to your smoked sausage products!

Next Time, Order

ARMOUR'S NATURAL CASINGS

PRIORITIES

AND YOU!

IN SPITE of the fact that shortages exist in some materials (precluding their use in packinghouse equipment and supplies) and that others must be crossed off the packer buying list for the "duration," THE NATIONAL PROVISIONER believes there is reason to look at the future equipment and supply situation with restrained optimism.

Whatever other obstacles may lie before the industry in 1942—and an uncertain price structure, a labor shortage and transportation difficulties may be mentioned as possibilities—we believe that meat packers can obtain their "munitions of production"—if they go after them and keep after them all the time.

First, let's get one thing straight. This is a war and no business or individual is going to live through it without making sacrifices and suffering inconveniences. While the processing and distribution of meat are *absolutely* vital to the life of the United States and our prosecution of the war, some of the industry's functions and services may possess only *relative* value when weighed in the cold scales of military necessity.

The packer, confronted by the realities of tire and truck rationing, restrictions on tin, difficulties in obtaining paper products and the absolute absence of such materials as burlap, surrounded by a fog of OPM, A-10, PD-1, P-100, PD-25A, etc., and realizing that the arms program is expanding like an endless telescope, probably sees no reason for any optimism. However, THE NATIONAL PROVISIONER believes he will be able to obtain the supplies needed for efficient operations in 1942 and for processing a record volume of livestock. Our reasons for a hopeful view are:

1.—It is believed that the industry's essential character, and the special difficulties of its job in 1942-43, are being given full weight by OPM in the allocation of scarce materials used in its equipment and supplies. Preference ratings which are more in keeping with the industry's position and needs may make it easier to obtain additional equipment, replacements and maintenance and repair supplies in the future. The treatment given

the farm equipment industry by OPM indicates that the defense agency realizes that the success of the huge 1942 agricultural program depends on ability to produce and process as well as on persuading farmers to work toward high goals.

2.—It is reasonable to believe that the OPM will give more weight to the value of certain segments of the food industry in supplying military and essential civilian needs. Thus, while meat packing, confectionery manufacture, salad dressing manufacture and others are now lumped together in the food industry, and share an A-10 rating for maintenance, repair and replacement, future ratings should place them in the true order of importance.

3.—The whole priorities setup appears to be undergoing simplification and improvement. Substitution of PD-1a for PD-1 should be helpful, as was the adoption of P-100; ratings obtained with PD-1a (see page 12) will be extendible to suppliers and sub-suppliers and their problems are simplified in other ways.

4.—In many cases packers have found the A-10 rating to be relatively adequate for obtaining maintenance, repair and replacement supplies, especially when a little foresight is used. A-10 orders, of course, must wait until better ratings have cleared, but the delay is usually inconvenient rather than obstructive.

5.—Many meat plant materials and supplies are not subject to priority control and probably will not be so restricted.

6.—There is a reasonable amount of flexibility in the priority and preference rating system so that the packer can select the method most suitable for obtaining specific products for a particular purpose.

Neither the industry nor the individual packer should expect to receive good allocations and preference ratings automatically. They must be sought aggressively, and in seeking them packers must be prepared to back up their claims for preference and of the essential character of the industry with hard facts.

While the U.S. Department of Agriculture and

Nelson Made Supply Chief; OPM Modifies Rating Plan

ESTABLISHMENT of the new War Production Board, with Donald Nelson as U. S. supply and production chief, and wholesale revision of the OPM system of assigning and issuing preference ratings, were the major developments in the priorities and supplies situation this week. OPM revision of its rating setup was of more immediate importance to the packer, although the policies adopted by Mr. Nelson and his board will eventually affect all business.

The revisions in Priorities Regulation No. 3 take optional effect beginning February 2; they become mandatory on March 1. Major changes are:

1.—Form PD-1, now used by packers in applying for a rating to get supplies or equipment not obtainable under A-10, but essential in serving civilians, is being supplanted by a simplified form—PD-1a. Forms PD-3, 4 and 5, used in applying for ratings in connection with military, FSCC and other government orders, will be replaced by simplified PD-3a.

2.—Ratings obtained with PD-1a and PD-3a will be extendible (this is not possible under the present system) and can be used by the packer, his supplier and sub-supplier to replace inventory of certain materials used in filling rated orders, so long as such replacement does not increase stock above "practicable working minimums."

3.—Ratings may be accumulated for

Priorities and You!

(Continued)

its agencies, as well as the Army, Navy and Federal Security Administration realize that the industry's productive capacity must not be impaired, it is well to insure that they and the OPM be kept cognizant of this fact, and of the chaos which would result in agriculture and civilian life if packers were unable to process and distribute huge livestock marketings expected in 1942.

In this issue and future ones THE NATIONAL PROVISIONER will attempt to keep all packers and sausage manufacturers informed on preference rating procedure and new developments in this field. The problem is a complicated one but we will endeavor to assimilate, simplify and give processors the facts helpful to them.

It appears likely that the meat packing industry must operate under present restrictions, or more stringent ones, for some time to come. Industry agencies, such as the American Meat Institute, are doing their best for the good of all, but in the final analysis the job is up to the individual processor.

a three-month period so that orders may be placed on a bulk basis for minimum quantities procurable under normal business terms. This provision is particularly valuable to distributors for it allows them to obtain fair quantities of those materials which they do not process or change in form, while selling them in smaller lots to packers. However, the supplier can only use the new extendable ratings to replace inventories of raw or semi-finished materials during the period while the materials are in the process of fabrication for the original holder of the rating.

Drop Priorities Critical List

4.—Army and Navy priorities critical list has been abandoned. The military agencies can issue preference ratings for any material or equipment (subject to limitations on the latter) needed for the war program, in the field and without reference to OPM. While the new regulation gives the Army and Navy considerably more freedom, their practice of allotting high preference ratings to firms, and allowing them to extend the rating to suppliers of production machinery which often was used only partly for defense work, has been stopped. PD-3a ratings are extendible only to material which is physically incorporated in the end product. If the contractor or supplier needs capital equipment, machine tools, other machinery or operating supplies, separate application must be made to the Army or Navy on a PD-3a or other suitable form.

The new PD-1a will be more simple; will provide for stamping the assigned rating on the application; will be extendible by simple endorsement on purchase orders, like the method now used for extension of blanket ratings. When endorsed on purchase orders by an authorized officer of the purchaser it need not be countersigned by a government official. It can be used for inventory replacement and bulk purchases (see point 3 above) but it is not extendible for machinery and equipment unless the application was specifically made and granted for that purpose.

Under the new system a supplier who has received two or more purchase orders of the same preference grade, is permitted to include in a single purchase order any or all of the material required to make deliveries under the rated orders served on him.

HIDES AND OILS.—Other OPM action this week placed the importation and disposition of imported hides, rapeseed, coconut, palm and tung oils, as well as copra, under government control. These commodities were added to those already listed in General Imports Order M-63; under the terms of this

order, all imports, with certain exceptions, must be made by government agencies and supplies afloat must be sold to those agencies.

DRUMS.—OPA amended its price schedule on used steel barrels or drums by establishing a maximum on raw used drums sold by the person emptying the drum, and a maximum on some types of reconditioned drums.

GLUE STOCK.—OPA also established maximum prices for hide glue stock, when sold in quantities of 100 lbs. or more, effective January 20, 1942.

DOG FOOD.—There were reports that OPM will shortly call for a 50 per cent reduction in production of canned dog food. The purpose of the cut would be to save the tin and plate used in dog food cans. The OPM, which has already prohibited use of tin for some purposes, is reported to be planning to forbid the use of tin plate as a container material in some food lines and for other purposes.

CELLOPHANE.—OPM also issued an amendment to its Limitation Order L-20, prohibiting the use of cellophane in packaging a wide range of products. The order did not ban use of cellophane in food packaging except when used as an extra wrap on bottled and canned foods.

Institute Launches Lard Drive in Medical Journals

Lard—its qualities, its place in the national dietary, its use as an all 'round shortening agent—now is being advertised in leading medical journals and soon will be advertised in publications directed to home economists, the American Meat Institute announces. The first advertisement directed to the medical field appears in the January 17 issue of the *Journal of the American Medical Association*.

In summing up the case for lard and the fat needs of the human dietary, the advertisement, bearing the Seal of Acceptance of the Council on Foods and Nutrition of the American Medical Association, states in part:

"Lard is an excellent means of satisfying the fat needs of the human organism. It is 97.6 per cent digestible, hence yields virtually all its fuel value. Its wide variety of contained fat acid glycerides includes a generous proportion of the unsaturated fat acids which some investigators believe to be indispensable to human nutrition. Because of its outstanding economy, its unique physical and chemical characteristics, and its pleasant taste, lard is an excellent household cooking fat for all-around use."

How to Go After Army Contracts

WHAT chance does a small packer have in competing against larger packers for U. S. Army meat contracts and what is the procedure that he must go through to become a bidder? The answer to the first part of this question, asked by small packers throughout the country, is that all packers now have an equal opportunity to supply the Army with meat products. Firms which have not already participated in this bidding, or are comparatively new bidders, have better than a fifty-fifty chance of landing a contract.

Since the outbreak of hostilities, firms have been needed to supply the additional meat required by the armed forces. Recently the U. S. Quartermaster General adopted a "share-the-business" policy to aid small packers and to provide wider distribution of meat contracts throughout the country.

Under the new policy, informal bids are submitted and used as a basis for negotiating contracts for supplying the products requested in the invitation. Through negotiation with the purchasing agency, small packers from various sections of the country, or packers submitting bids for the first time, are given the opportunity to meet the lowest bids.

If the packer is able to match these low bids, he is given preference over a packer who has already participated in a large number of awards. This means that all packers, and especially the smaller ones, now have an excellent opportunity to share in these awards.

The U. S. Army Quartermaster Corps purchases meat according to three main classifications: namely, fresh, cured and canned meat products. Fresh and cured meats are purchased almost entirely at the individual army camps according to needs, while all canned meat products, fresh frozen boneless beef and "defense" ham and bacon are bought through one agency—the Chicago Quartermaster Depot, 1819 W. Pershing rd. Some boneless beef is purchased by the San Francisco General Depot for Hawaiian and Pacific posts.

The most logical approach for packers wishing to obtain army meat contracts is to decide what product or products they are best equipped to supply. It is natural to expect that a packer without a canning department will want to concentrate on bidding for fresh and cured meat awards, including boneless beef and "defense" ham and bacon,

while a larger plant, or one specializing in canned meat products, will want to bid for canned meat awards and possibly on all types of meat used by the Army. Again, a packer who has been contemplating a canning department may use this opportunity (if he can get the necessary equipment) to go out after awards on canned meat products.

Where can a packer obtain information on the awarding of contracts, the products desired and when and where they are wanted? Using a small packer, who wants to share in meat purchases of camps in his area as a hypothetical example, the procedure would be as follows:

Knowing the location of the camps near him, the packer should first write to the quartermaster stationed at the camps (or make a personal call) and ask to be placed on the camp's mailing list. Then, as additional meat products are needed (they are usually purchased monthly), he will receive an invitation requesting bids. This invitation will cover products desired, the amounts, delivery schedule and specifications.

How Awards Are Made

This bid is filled out by the packer according to instructions contained in the form. It is placed in a sealed envelope marked on the upper left hand corner with the bidder's name and address, and the number of the request. It is then addressed to the quartermaster of the camp, who opens it at the time specified on the invitation. Awards are made on the basis of the bids submitted or through negotiation.

A packer not knowing the location of the nearest army posts, or army camps he can serve, should write to the corps area quartermaster of the corps area

Preference Ratings and Army Contracts

When a packer applies for a rating to obtain priority-controlled equipment and supplies he must have facts to back his claim for preference. His position as an essential supplier of civilian food carries considerable weight, but his plea will be stronger if his record shows that he has participated or is taking part in the war effort by supplying meat for the Army, Navy or some other branch of the government. Any inspected packer can get an army contract—if he goes after it hard enough.

in which his plant is located, who will furnish this information as well as product specifications.

Corps area headquarters, in numerical order, are as follows:

- 1.—Boston Army Base, Boston, Mass.
- 2.—Governors Island, N. Y.
- 3.—U. S. Post Office and Court House, Baltimore, Md.
- 4.—Post Office Building, Atlanta, Ga.
- 5.—Fort Hayes, Columbus, O.
- 6.—U. S. Post Office Building, Chicago, Ill.
- 7.—New Federal Building, Omaha, Neb.
- 8.—Fort Sam Houston, San Antonio, Tex.
- 9.—Presidio of San Francisco, Calif.

It has already been pointed out that all canned meat products are purchased through one agency—the Chicago Quartermaster Depot. These products include corned beef, corned beef hash, pork sausage, Vienna sausage, sliced dried beef, chili con carne, bacon, spiced ham, boneless boiled ham, deviled ham, beef tongue, veal loaf and Type "C" and Type "K" rations.

The same procedure is followed by packers wishing to bid on canned meats, boneless beef and "defense" ham and bacon, as is used on fresh and cured meats. All inquiries on these products should be sent to the procurement division, Chicago Quartermaster Depot.



ARE THEY EATING YOUR MEAT?

If not, it is probably your own fault! You can receive your share of this business by becoming a bidder. Help Uncle Sam—and help yourself at the same time!

A Close Check of Truck Refrigeration Costs Points Way to Greater Economy

THE cost of refrigerating a meat delivery truck is influenced by a number of conditions. The principal ones, aside from the cost of refrigerant, are the difference in temperature inside and outside the body, kind and quantity of insulation and the number of times the door is opened while the truck is in service.

Inside body temperature is governed by product requirements and outside temperature varies from day to day. The amount of insulation installed in the body is determined by the packer, and his decision should be influenced by the first cost of the body and refrigeration expense. The amount of warm air entering a body during each working day—warm air which must be cooled to the working temperature—is determined by route stops and is largely beyond the control of the packer.

While it is generally assumed that all the cool air in a body is replaced with warm outside air when a door is opened, this is not strictly true. The amount of cold air which flows out of a truck and is replaced with warm air is governed by the time the door is open. Some refrigeration might be saved by keeping the door open no longer than necessary. On the other hand, there could be, and frequently is, more than one air change per door opening.

The following comments refer to refrigerant consumption only. It is assumed that the packer does not use his

OPEN DOORS SPILL COLD AIR

The amount of refrigeration that is lost when doors of the packer delivery truck are opened is an important consideration in weighing truck refrigeration costs. Each time doors of truck are opened, the cold air flows out and is replaced by warmer outside air. Such refrigeration losses are supplemented by others which take place constantly through the truck body and its insulation.



truck as a chill room or cooler, that product goes into the vehicle at safe temperatures, that the refrigerant is required only for holding this temperature and that the temperature in the body is maintained no lower than necessary. It is also assumed that the vehicle is well constructed and properly maintained, that door fits tightly and that the door is kept open no longer than necessary.

It is also arbitrarily assumed that the truck is refrigerated with dry ice, al-

though the same principles of calculation are applied for water ice, holdover units or any other refrigerating method.

How can the packer determine whether his trucks are provided with an economical amount of refrigeration and whether refrigerant consumption is approximately what it should be under the circumstances?

Obviously, these answers must be determined theoretically; however, if proper values are used in the calculations, and all factors are considered and properly evaluated, the packer can arrive at the answers he is seeking.

Data for Comparisons

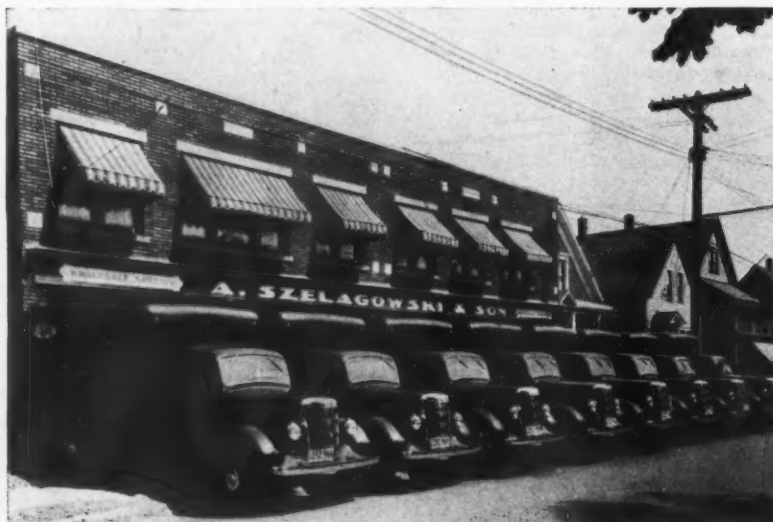
Results of these calculations are not of much value except as a check when applied to existing equipment; however, by using identical methods and substituting corresponding values for various thicknesses of insulation, the packer can determine whether it would be profitable, from a refrigerant cost standpoint, to increase or reduce the amount of insulation used. The method of determining the refrigeration load (dry ice consumption) will be illustrated by a typical example. Before going into the problem, however, two terms should be explained.

A B.t.u. is the amount of heat required to raise the temperature of 1 lb. of water 1 deg. F.

K value is the measure of resistance of a substance to the passage of heat through it. Specifically, K value is the number of B.t.u. which pass through 1 sq. ft. of material 1 in. thick per hour per degree temperature difference on the two sides.

The K values of various insulants suitable for use in truck bodies vary

(Continued on page 37.)



TRUCK FLEET REFLECTS QUALITY STANDARD

Looking at all times as if they had just come from the paint shop, these attractive trucks composing the fleet of A. Szelagowski & Son, widely known sausage manufacturing firm of Buffalo, N. Y., demonstrate the care which the company gives its delivery equipment. The Mack trucks used by this firm have special chromium plating on all fittings, including radiator shell and hub caps.

Time-Temperature Control During Smoking and Drying

SAUSAGE smoking, consisting of two stages—drying and smoking—can be accomplished most successfully by establishing a definite time-temperature schedule for each type of product handled. Adherence to the established schedule is important in producing products of uniform quality.

The most practical method of checking drying and smoking schedules involves the use of a recording instrument equipped with two pens; one records dry bulb temperature and the other records wet bulb temperature. When control features are added to both pens, and an external adjusting knob is provided for ease in changing the control setting, the operator is provided with the equipment

Many multi-story smokehouses do not lend themselves readily to automatic control unless extensive and costly changes are made. Instrumentation illustrated in Figure 1 is recommended for this type of smokehouse. Thermocouples are installed at various locations on each floor to check temperatures. In addition, a two-pen recording thermometer is recommended to provide a record of smoking schedules. The instruments required are an indicating pyrometer with moistureproof switch, thermocouples and a two-pen recording thermometer with averaging bulbs.

The set-up for semi-automatic control of a multi-story smokehouse is shown in Figure 2. One dry bulb controls fuel

• Information upon which this article is based and the illustrations were prepared by the Brown Instrument Co., Philadelphia, Pa., and form a part of Bulletin 41-3 — "Instrumentation of Sausage Manufacturing Processes." This bulletin was recently issued by the Brown company.

supply and steam valves to give automatic temperature control. Wet bulb temperature is recorded on same chart to provide a check on relative humidity. Manual control of exhaust dampers provides a means of adjusting wet bulb temperature. Instruments required for this setup are a two-pen temperature controller with control on one pen, remote element temperature controllers, air-o-motor valves for steam coils and fuel supply and hygrometer tank with water level controller.

Applications suggested for multi-story smokehouses may be used with equal effectiveness on a single-story smokehouse of the conventional type.

Air-conditioned smokehouses, which have come into wide use in meat plants during the past few years, require automatic controls for successful operation. The system illustrated schematically in Figure 3 centers about a Brown dual pneumatic controller. This instrument records and controls wet and dry bulb temperatures.

Heating load in the smokehouse is at the maximum when product is first placed in the house. Heat is then being

(Continued on page 38.)

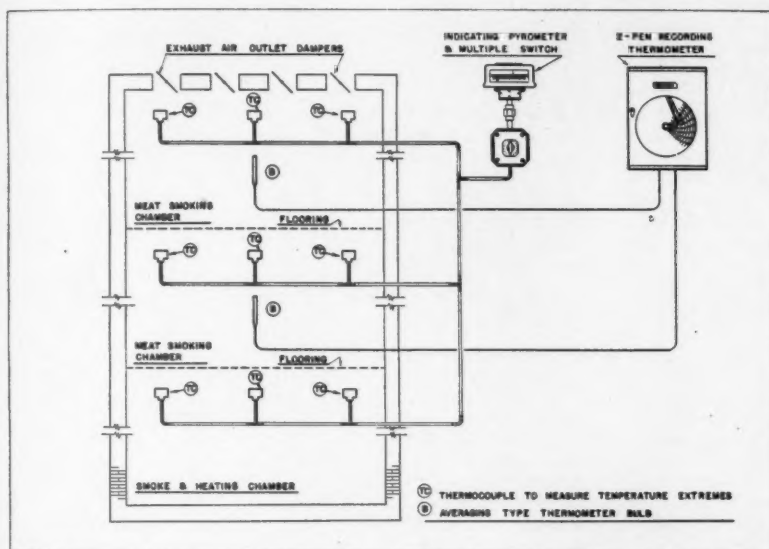


FIG. 1.—MANUALLY CONTROLLED MULTI-STORY SMOKEHOUSE

The instruments shown in this diagram give essential information which makes it possible for the operator to maintain proper conditions for turning out product of uniformly high quality.

needed for meeting a predetermined schedule. In addition, management is provided with proof that drying and smoking schedules are being maintained properly.

Three control systems are illustrated and discussed here. These setups do not exhaust the possibilities for sausage smokehouses, but they will enable the practical sausage maker, plant owner and manager to understand the principles involved and results which can be obtained with various types of control.

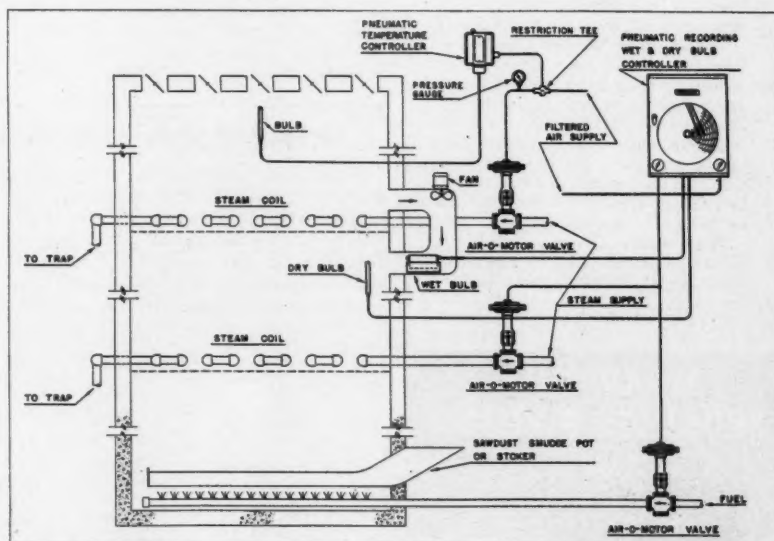


FIG. 2.—AUTOMATIC CONTROL OF MULTI-STORY SMOKEHOUSE

Temperature is controlled and relative humidity and temperature are recorded. Manual control of exhaust dampers provides a means of adjusting wet bulb temperature.

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IT'S NEWS!**

**...this special
process cheese
for meat loaves!**



*Feature long-profit specialties
for extra sales*

For meat loaf that's different...something special...one you can ask extra pennies-per-pound for, the Cheese-Meat-Loaf is a winner.

Growing in popularity everywhere, the Cheese-Meat-Loaf is a natural sales and profit maker. And when it's made with this Special Swiss Blended with American, it's extra good.

Special Swiss Blended with American is specifically made for meat loaf manufacture. It won't smear or run during baking! It makes meat loaves temptingly delicious.

Cash in now on this new treat! Specialize on Cheese-Meat-Loaves that look grand and taste better! But be sure they're made with this fine Special Swiss Blended with American.

Don't Delay. Order a supply of Special Swiss Blended With American right away. Write us for information and prices.

**WARD MILK
PRODUCTS DIVISION**

KRAFT CHEESE COMPANY
500 Peshtigo Court, Chicago, Illinois

...makers of Meloward, the widely used dried
skim milk for sausage manufacture

Packers 'Busier than Ever' in '42—Holmes

Meat packing plants will be busier than ever in 1942 processing and distributing the increased supplies of agricultural products needed to feed the armed forces and civilian population, John Holmes, president of Swift & Company, said in addressing the company's annual shareholders' meeting on January 15.

As evidence of the increased pace, the Swift organization now totals more than 73,000 employees, an all-time high and a gain of 10,000 in two years.

"In addressing you today, I do so with a feeling of sober responsibility," said Mr. Holmes. "Our country is challenged by destructive forces which threaten everything which we hold dear. It is the duty and high privilege of each one of us to carry on in his appointed place.

"Your company is engaged in an essential business. To help in an important way in feeding the armed forces and civilian population is a worth-while activity. It is a responsibility which carries with it an opportunity for service.

"Whereas many businesses will have to be curtailed or shifted to entirely new activities, our plants will be busier than ever processing the increased supplies of agricultural products needed in the war effort. It is one of the characteristics of the meat packing business that our products are in demand in good times or bad, war or peace.

"During the past 12 months, Swift & Company has supplied the armed forces with many thousands of carloads of fresh, smoked, and cured meats, and dairy and poultry products. In ad-



JOHN HOLMES

dition, millions of pounds of Swift products have been purchased by the Federal Surplus Commodities Corporation under the Lend-Lease Act. . . .

"Many changes have been required to meet these new demands. Our industry prides itself on its ability and efficiency in meeting all calls made upon it during the first World War, and I am convinced, from letters and conversations with representatives of the armed forces, that again we are proving equal to the occasion. We face with confidence the challenge which we know the war program is going to present."

Following a custom established when he was elected president, Mr. Holmes gave an outline of another part of the business. This year he chose the pork section, outlining its many phases and explaining the part research has played in building it up. He also stated that science had discovered many new uses for glands, of incalculable value in alleviating misery.

MOTOR VEHICLE USE TAX

First payments of the federal use tax on automobiles in the amount of \$2.09 covering the last five months of the present fiscal year will be due February 1. Motor vehicle owners may pay the tax through the purchase of special revenue stamps at local post offices and at the offices of federal collectors of internal revenue. The second installment of the tax, in the amount of \$5 for the full fiscal year July 1, 1942 to June 30, 1943, will be due the first day of next July.

TRUCK AND BUS INVENTORY

January 31 has been set as the deadline for completion of the national truck and bus inventory. The Public Roads Administration reports that 40 states have made returns on two-thirds or more of their trucks and buses. Returns from eleven states are practically complete. The inventory is being made for the War Department and is urgently needed.

HENDERSON ISSUES TIRE RETREAD CEILINGS

Denouncing widespread profiteering in used tires, Leon Henderson, price administrator, on January 12 announced a schedule of maximum prices for retreadable tire carcasses and for retreading and recapping operations. Both passenger cars and truck tires are covered by the order, which becomes effective

January 19 one week following issuance.

The schedule for truck tires, as announced in the Henderson order, is given below. To obtain the maximum price for retreaded or recapped tires, the carcass price should be added to the price of the applicable retreading or recapping job:

Size	Basic tire prices	Recap		Retread	
		(1)	(2)	(1)	(2)
6.00-20 (6-ply)	\$ 4.20	\$ 8.50	\$ 5.70	\$ 7.60	\$ 6.75
6.00-20 (8-ply)	6.00	7.50	6.55	8.55	7.50
6.50-20 (8-ply)	6.00	10.55	9.30	12.45	10.95
6.50-20 (6-ply)	4.50	8.50	7.45	10.00	8.90
7.50-20 (10-ply)	9.60	13.80	12.10	16.20	14.25
7.50-24 (38-7)	7.20	14.00	12.85	17.15	15.05
8.25-20	10.80	18.55	16.30	21.85	19.15
9.00-20 (38-8)	12.00	22.55	19.70	26.35	23.15
12.00-20	16.80	37.35	32.85	43.95	38.00
12.00-24	16.80	40.30	35.40	47.45	41.75
9.00-36 (Tractor)	9.90	34.60

(1) Best grade. (2) Second grade.

Save

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INSTALLATION SPACE

WESTINGHOUSE COMBINATION LINESTARTER

GIVES YOU ALL FOUR IN ONE UNIT

- MAGNETIC MOTOR STARTER
- MANUAL MOTOR-CIRCUIT SWITCH
- MOTOR OVERLOAD PROTECTION
- NOFUZE CIRCUIT PROTECTION

Here's everything you need for the motor circuit in one compact, easily installed unit. You save wiring, installation time, space.

Available in dust-tight, watertight or explosion-resisting enclosure. Push button built-in or mounted separately.

NOFUZE CIRCUIT BREAKER

Eliminates conventional fuse equipment. Acts as manual disconnect switch in "Off" position. Bi-metal gives positive protection against short circuits and severe overloads.

"De-ion" principle quenches arcs instantly and saves contacts. Impossible to hold closed on short circuit. Positive indication of circuit condition. Nothing to renew or replace when restoring service.

"DE-ION" LINESTARTER

Starts, stops and protects the motor. Provides across-the-line magnetic starting. Gives full protection against overload and under-voltage.

Operation by push button, float or pressure switch. "De-ion" quenchers protect contacts. Bi-metal gives accurate, unvarying overload protection. Vertical magnet operation speeds contact opening and prevents accidental operation.

WESTINGHOUSE ELECTRIC & MFG. CO.
EAST PITTSBURGH, PA.

J-21144

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MOTORS AND CONTROL



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17, 1942

Up and down the MEAT TRAIL

A. E. LeSturgeon, Packer Hobbyist, Passes at Tulsa

A. E. LeSturgeon, 63, president and treasurer of the Brooks Packing Co., Tulsa, Okla., an ardent hobbyist, died on January 8 at his home following a stroke. He had been in his "usual health" and was at his desk until 4 p. m. the day prior to his death.

Born in Centralia, Ill., Mr. LeSturgeon was a descendent of a family of packers. At his grandfather's plant at Galena, Ill., it is recalled that U. S. Grant, who later became president of the United States, once hauled wood for the boilers when he was a husky farm lad.

"Jimmy" LeSturgeon, as he was known to his friends, got the greatest pleasure out of his work when his efforts benefited his fellow men, in which undertaking his Masonic and Rotary affiliations presented many opportunities. At the company's annual dinner on December 20, he presented company employees with bonuses and gifts amounting to \$8,000.

A two-hobby man, the Tulsa packer over a period of years made notable collections of mechanical pencils and hair balls, otherwise known as aegagropiles. A NATIONAL PROVISIONER article about these hobbies on June 7, 1941, brought inquiries and comments to Mr. LeSturgeon from fellow packers in many sections of the country.

Meat Packers, Inc., to Occupy Larger Quarters

Meat Packers, Inc., Los Angeles, will move from its present offices at 3711 Santa Fe ave. to new and larger quarters over the weekend of January 24 and 25. In announcing the proposed move, Ben W. Campton, president and executive secretary, said that the association offices will be consolidated with those of the Southern California Hide Co., on the first floor of a new warehouse building just completed by Anton Rieder, head of the Coast Packing Co.

The decision to move was prompted by the need for larger quarters as well as the desire of the membership for a more central location of headquarters in the Vernon packing district. With a membership of 22 packing firms, the



A. E. LeSTURGEON AT DESK

association has enjoyed exceptional success under Mr. Campton in handling labor relations, selling by-products for its members, and conducting an employment department which annually places several hundred workmen in packinghouse jobs. George Marks is vice president of the organization.

New War Front Looms!

Feminine practitioners of the culinary arts must marshal their forces to meet an all-out invasion of the kitchen front by masculine pot-and-pan wielders.

This fact becomes apparent with the announcement by Libby, McNeill & Libby, Chicago, that the company next month will inaugurate a prize contest in national magazines, offering sums ranging from \$5 up to \$1000 for the best answers to the moot question: "Are men better cooks than women?"

Opening announcements will carry recipes based on Libby's corned beef hash and developed by the Society of Amateur Chefs, New York, which was founded by Ben Irving Butler and includes such masculine cooking enthusiasts as Rube Goldberg, Tony Sarg and Frank Buck. The contest will mark the start of a national drive for the product.

Oregon Packer Expands

The Blue Bird Packing Co., Eugene, Ore., has announced completion of an extensive remodeling and expansion program at its plant and retail store, 629 Oak st. The firm was founded in 1926 by R. R. Mayberry, and by 1930 was making and wholesaling a complete line of sausage in addition to hams, bacon and lard. In 1936, the

present building was acquired and a retail market was soon established in conjunction with the plant. Mr. Mayberry formed a partnership with A. K. Chapman in 1940. Products are marketed under the Blue Bird brand.

Personalities and Events Of the Week

A. F. Perrin, vice president in charge of produce, Cudahy Packing Co., has been elected to the board of directors to fill the vacancy caused by the recent death of E. A. Cudahy, sr. Action was taken at the annual meeting of Cudahy stockholders, held in Portland, Me.

Following its annual custom, Emge & Sons, meat packing firm of Ft. Branch, Ind., awarded its employees bonuses at Christmas equal to a week's salary. Those who have been with the company five years or more also received a \$25 defense bond, while former employees now in service were given a \$25 cash gift.

Plankinton Packing Co., Milwaukee, spent approximately \$70,000 for cattle each working day of 1941, according to E. Glen Six, president and general manager. Nearly 850,000 head of cattle, calves, lambs and hogs went through the plant last year. The company furnished employment to more than 1,300 workers.

Construction of a \$150,000 superstructure to an addition at the plant of the Dubuque Packing Co., Dubuque, Ia., has been announced by officials of the concern. The new structure will be used for process manufacturing and will contain smokehouse facilities. Construction contract has already been let.

Philip R. O'Brien was reelected president of the Chicago Board of Trade this week. Other officers elected included Harvey S. Austrian, first vice president, and Harry C. Shaack, second vice president. Thomas E. Hanley, jr., vice president, Anglo-American Provision Co., was elected to the nominating committee to serve for a term of one year.

Iowa Packing Co., Des Moines, a Swift associated unit, will construct a \$175,000 cold storage building at its plant, officials announced recently. The building will measure 80 by 150 ft. and will be seven stories high. The project is rated at approximately \$175,000.

City officials of Parkersburg, W. Va., have authorized modifications in the city's zoning ordinance, which will permit the Graham Packing Co. to erect an addition for storage purposes to its plant at the eastern edge of the city limits. The plant, formerly known as

the Logan slaughterhouse, was recently purchased by the Graham firm.

The Minnesota Rendering Co. has been incorporated to carry on a rendering business at Redwood Falls, Minn. Incorporators include Claude Beager, George A. Barnes, Homer Hanson and J. J. Piersol, all of Redwood Falls, who also compose the board of directors.

Winchester Farm Market, located near Lancaster, O., on a principal highway, is enjoying the largest volume of business it has handled since its establishment three years ago. Headed by Carl T. Meuser, the firm specializes in production of Winchester Farm sausage and related pork products.

Leroy E. Aiken and Lee W. DeWolf, veteran employees of the Greenfield, Mass., branch of Swift & Company, have retired after long terms of service. Mr. Aiken worked at the branch 32 years and Mr. DeWolf, nearly 35 years.

M. Y. Neher has resigned as district manager of the Pittsburgh office of Kingan & Co. in order to enter other work. He is succeeded by F. C. Hughbanks, formerly of the Kingan office at Columbus, O.

Dr. Joseph P. Bushong, chief meat inspector for Los Angeles a number of years ago, died January 6 at his home after an illness of several months. He was 68 years old.

A. C. Bolz, general manager, Oscar Mayer & Co., Madison, Wis., has been named a member of the panel upon which E. A. Fischer, chairman of the Dane county protection division under the civilian defense program, will call for technical advice. Mr. Bolz is in charge of the food transportation section of the panel.

The first permit for a new tire granted by the Jefferson county, Wis., tire rationing board went to Frank Wegener of Ixonia, after a tire blew out on his cattle truck. Mr. Wegener makes a regular business of hauling cattle.

Swift & Company paid out \$32,232,000 for 1,066,000 head of cattle, calves, lambs and hogs which went through the company's Omaha plant in 1941. L. O. Barr, general manager, reported recently. The plant employed more than 1,500 workers during the year.

Wichita Meat & Provision Co. has awarded contracts for construction of a one-story brick and concrete meat packing plant in Wichita Falls, Tex., to be built at a cost of approximately \$50,000.

The Pennsylvania Railroad has started to rebuild sections of the Jersey City stockyards which were destroyed by fire last May 31.

George M. Perry and Donald G. Roberts of the Visking Corporation, Chicago, have received seven-year safe driving awards from the National Safety Council. They have covered totals of more than 267,500 and 256,000 miles, respectively.

Hy-Grade Meat, Inc., has been incorporated at Newark, N. J., with Martin M. Kurtz as agent.

Carl Schwing has just completed 36

years of service with the Cincinnati Butchers Supply Co., Cincinnati. Many of Mr. Schwing's meat industry friends are in the South, where he has been traveling for the past 30 years.

James C. Fitzgerald has been re-elected president of the St. Paul Live Stock Exchange. Directors chosen include C. L. Govern, E. C. Humphrey, Orrin Keller, G. G. Knoefel, John Marthaler and Elmer Peterson.

Prof. James L. Lacey of the animal husbandry department, University of Wisconsin, recently gave a meat demonstration at the Marquette school nutrition center, Madison. Mrs. Charlotte C. Buslaff, assistant professor of home economics, spoke on the preparation of meats.

B. V. Traynor, who has been located at the Swift & Company plant at Harrison, N. J., during the past year,



B. V. TRAYNOR

has been appointed manager of the plant to succeed Junius P. Yates, who passed away December 4. Mr. Traynor has been with the company for more than 29 years and up until early 1941 was in charge of the veal department at the United Dressed Beef Company, from where he was transferred to Harrison to assume the

responsibilities of Mr. Yates during his illness. He has a host of friends in livestock and meat circles.

Walter Frank, president, Frank & Co., Milwaukee, was a Chicago visitor this week, pausing to say hello at the offices of THE NATIONAL PROVISIONER.

Sol Morton, president, Meat Industry Suppliers, Chicago, announces that Dan Lewis, widely known in the casing field, has become affiliated with his firm. Mr. Lewis will head sales in the middle western states.

Six hundred employees of the Kuhnner Packing Co., with headquarters at Muncie, Ind., divided \$37,000 last month as the company's employee profit sharing plan completed its second year of operation.

Ira Nelson Morris Dies; Was Pioneer Packer's Son

Ira Nelson Morris, son of Nelson Morris, one of the founders of Morris & Co., died at his Chicago home on January 15. Mr. Morris was an official of the pioneer packing company for ten years, but left the business upon the death of his father and began a diplomatic career. He was minister to Sweden from 1914 to 1923 and performed important services for his country during the first World War. A world traveler and writer, Mr. Morris was also active in business and community affairs in Chicago. He held decorations from many foreign countries and was the author of two books.

Eckrich Plays Host

Peter Eckrich & Sons, Inc., played host on January 11 to a large group of food dealers, clerks and their families from north-eastern Indiana at the company's Ft. Wayne plant. Employees and their families from Eckrich branch units also attended the open house program.



H. J. ECKRICH

For many of the visitors, it was the first opportunity to inspect the facilities of the new Ft. Wayne plant, which was completed last year. H. J. Eckrich, vice president and general manager, gave a talk on "Problems of Today." A luncheon and musical entertainment were program features.

In addition to the profit sharing checks, each employee received a Keener tender ham and a 2-lb. carton of Snow-light lard, the company's streamlined shortening.

J. H. Edmondson, vice president, Chicago Cold Storage Warehouse Co., has returned to his office after an appendectomy which necessitated spending Christmas in the hospital.

W. Ralph Euler, head of the purchasing department at the S. St. Joseph, Mo., plant of Swift & Company, returned to his desk January 10 after an illness of several days which confined him to his home.

Ray Wilson, formerly affiliated with one of the principal meat packing concerns of Memphis, Tenn., is now superintendent of the Ridley Packing Co., Duncan, Okla.

The basketball team representing the Hughes-Curry Packing Co., Anderson, Ind., in the local industrial league is setting a fast pace. Up to January 8, the team had an undefeated record.

Sami S. Svendsen, Chicago broker in animal glands and casings, became the proud father of a daughter, Karen Eileen, on January 14. Mrs. Svendsen and the baby, who tipped the scales at 7 lbs. 2 1/4 oz., are doing very nicely.

The Shreveport Packing Co. and the Magnolia Packing Co. were high bidders for 700 head of choice-fed Hereford cattle recently in what was described as the largest cattle sale in the history of the Ark-La-Tex area. Fair Colvin, president of Magnolia Packing Co., and S. M. Dickson, president of Shreveport Packing Co., participated in the transaction. The total amount involved in the sale was \$70,000.

L. R. Vear, hotel department, Swift & Company, Chicago, E. A. Moss, vice president, and M. L. Westerling, soap department, spent a few days in New York during the past week.

Lowest Operating Cost

IN BAKER'S HISTORY

● The streamlining of BAKER Ammonia Compressors and Self-Contained Automatic Refrigerating Units is more than "skin-deep"—it applies to performance as well. That's why the new ammonia machines operate at the lowest cost per ton of refrigeration in BAKER'S history!

More compact than ever, the BAKER Ammonia Self-Contained Unit (pictured below) includes all the features that have made BAKER equipment famous for high quality the world over, plus several new ones. Among

the most important features of the new unit are: Timken tapered roller type crankshaft bearings, full force feed lubrication, Nickelite connecting rod bearings, honed cylinders, extra large condenser surface, and control equipment mounted.

These units have proved especially popular with packers. Hundreds of them have been installed in plants all over the country. Write or wire today for complete information.

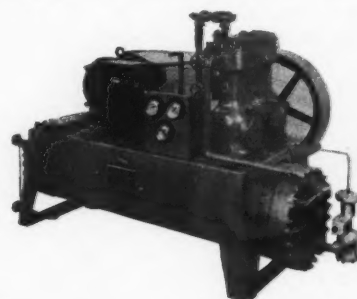
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ICE MACHINE CO., INC.

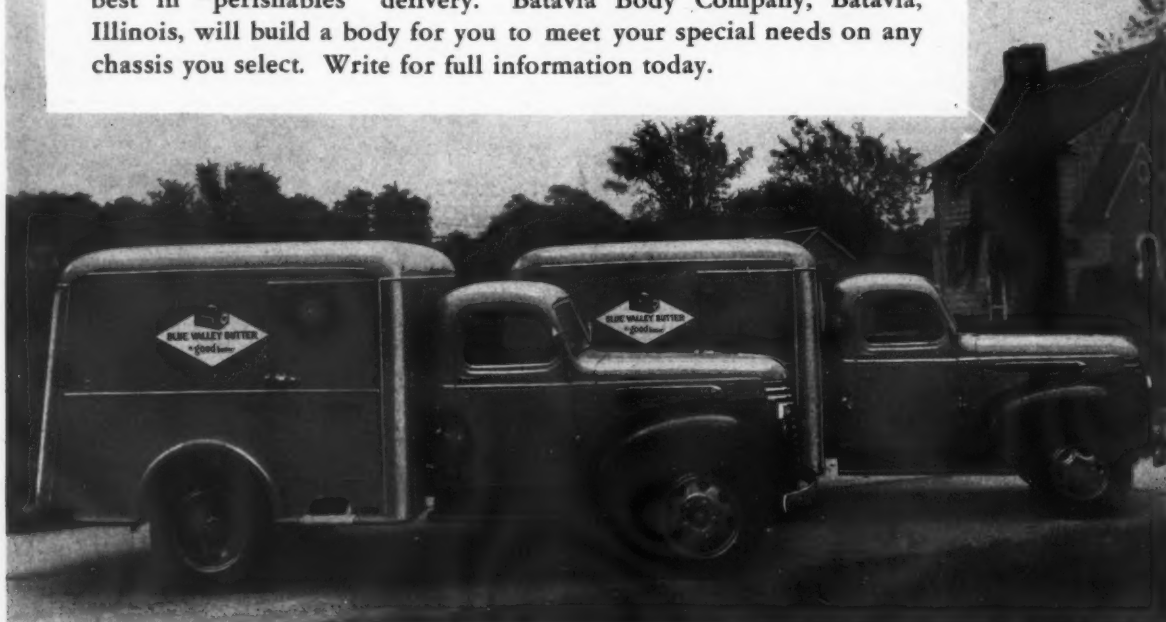
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Just as the name Blue Valley has been accepted by housewives for many years as symbolic of quality creamery butter, the name BATAVIA on truck bodies is synonymous with the best in "perishables" delivery. Batavia Body Company, Batavia, Illinois, will build a body for you to meet your special needs on any chassis you select. Write for full information today.



Livestock and Crop Goals for 1942 Are Raised Another Peg

THE U. S. Department of Agriculture raised its sights again this week and asked farmers to produce even more hogs, corn, oil-bearing crops and other foods than had been called for in its previous program for 1942. The department asked for total U. S. hog slaughter of 83,000,000 head, compared with its previous goal of 79,300,000. This would mean a 1942 federally inspected slaughter of around 54,300,000 head and would exceed the record volume of 53,334,000 head killed in 1923 (total kill in that year was estimated at 77,508,000 head).

Department officials said that the United Nations look to American farmers for indispensable supplies of food and fiber for their people and fighting forces, and that every acre of land, every hour of labor, every bit of farm machinery and fertilizer must be put to work.

The department increased the 1942 corn acreage goal from 90,000,000 to 95,000,000, but left total acreage below that generally planted before the AAA programs were begun. It said that in order to encourage production of corn for feeding, no marketing quotas will be imposed next fall. In addition, the department will release some government-owned wheat as feed.

Crop Acreage Boosts

The program places especial emphasis on oil-bearing crops, including peanuts, soybeans and flax seed.

The 1942 revised goals provided for an increase from 3,500,000 to 5,000,000 acres in peanuts; from 7,000,000 to 9,000,000 in soybeans, and from 3,367,000 to 4,500,000 in flax seed.

Other increases in goals included rice, from 1,200,000 to 1,320,000 acres; dry beans, from 2,304,000 to 2,600,000 acres; eggs from 4,000,000,000 to 4,200,000,000 dozen and canned peas and tomatoes from 62,700,000 cases produced in 1941 to 78,000,000 cases.

So as to encourage increased production of food crops, the department said it would support prices to farmers by loans and purchases. Prices for hogs, eggs, evaporated milk, dry skim milk, cheese and chickens will be supported at 85 per cent of parity.

Peanuts for oil will be supported at at least \$82 a ton for No. 1 white Spanish, \$78 for No. 1 runner type and \$70 a ton for Class A Virginia type. The price for soybeans for oil will be supported at at least \$1.60 a bushel, farm basis, for No. 2 yellow of recognized varieties of high oil content. The price for flax seed will be supported at at least \$2.10 per bushel quoted on a farm basis.

FLASHES ON SUPPLIERS

CARRIER CORP.—Walter A. Bowe, advertising and public relations manager of Carrier Corp., Syracuse, N. Y., has been elected director-at-large of the National Industrial Advertisers Association, Inc., to fill the unexpired term of R. D. Hawkins, who has resigned. Mr. Bowe is nationally known as an author and speaker on subjects concerning various aspects of advertising and is prominent in the direct mail advertising field.

CROWN CAN CO.—Announcement has been made of the appointment of F. Gladden Searle as director of sales for Crown Can Co., Philadelphia. Mr.

Searle was formerly vice president in charge of sales for Continental Can Co. He is a director and member of the executive committee of Worthington Pump & Machinery Corp.

CANCEL REFRIGERATION SHOW

The fourth annual all-industry show of the Refrigeration Equipment Manufacturers Association, which was to have been held early this week at Chicago, was canceled because its members are unable to take time from production of war materials. No future dates have been set for the show.

Accurate Pre-determined Weights Assure Canned Meat PROFITS . . .



A clean cut, low cost meat canning operation. Armour's famous TREET on EXACT WEIGHT Scales — Armour & Co., Chicago, Ill.

Low cost meat canning operations are the result of careful detailed time study, good layout and weighing equipment expressly fitted to the job. Smooth production traffic demands weighing equipment that is fast, dependable, easy to operate, and flexible enough to meet the several pre-determined weight packages in the industry. EXACT WEIGHT and tower scales have been expressly designed for every meat packaging operation of which

canning is one. Such features as speed in weighing, trouble-free operation, longer life through the use of corrosion treatment, versatility, easy-to-read dials . . . all have been incorporated in this outstanding equipment to cut small packaging costs for meat packers. Whatever your packaging problem EXACT WEIGHT can solve it. The new 1942 Meat Packers scale catalog is ready—write for your copy.

THE EXACT WEIGHT SCALE COMPANY
400 West Fifth Ave., Columbus, Ohio

Exact Weight Scales

Uneven Temperatures Upset Results in the Curing Cellar

MANY packers and sausage manufacturers have adopted 38 degs. F. as the accepted temperature for curing cellars and curing coolers, it having been demonstrated that meats cure satisfactorily and as rapidly as seems desirable at this temperature.

However, few packers will insist that 38 degs. F. is necessarily the best temperature at which to maintain rooms in which curing is done. Nor is there any evidence to support the belief that equally good results could not be obtained in a temperature of 37, 39 or 40 degs. F. Thirty-eight degrees is a temperature that has been more or less arbitrarily arrived at; and, as a matter of fact, the temperature in even the best constructed and operated curing cooler is likely to vary several degrees from any point it is desired to maintain.

Regardless of what temperature is used in a plant curing cellar, one condition is very desirable for the production of uniform products and the simplification of superintendence and operations. This is a closely regulated and uniform temperature in all areas and at all levels in which meats are in cure. If temperatures vary considerably between these points, some meats will cure faster or slower than others and if temperatures are not held within reasonably close limits in all parts of a cooler, uniform curing results will be difficult to obtain from day to day.

How Temperatures Vary

In many curing coolers, for example, areas near ceiling are warmer than locations near the floor. In such rooms meats near the ceiling will cure faster than meats at lower levels. It is not unusual, however, to see curing tierces stacked one above the other in a curing cellar and to find that the same curing time is given to each batch of meats, with little or no consideration for the temperature conditions in which the meats are curing.

This is a point that will need more consideration in the not distant future. The curing cellar is a bottle-neck in many meat plants, and in efforts to process the larger quantities of pork expected next year, packers probably will have to resort to more stacking of curing tierces than has been necessary in the past. If investigations in any case where this practice is followed show there is a considerable temperature difference between lower and higher tierce levels, steps should be taken to assure uniform curing by shifting tierces from time to time or by equipping the cooler to maintain temperatures at a fairly constant and uniform level in all areas and at all levels.

The danger of uneven curing is increased when steam and hot water

it will invariably be found that the cause is uneven temperatures. A check-up occasionally in all parts of curing coolers is a worth-while precaution against uneven curing results.

Uneven curing results occur frequently in meats in concrete vats resting



CONCRETE CURING VATS SHOULD BE INSULATED

Since ground under cellar floors is usually warmer than the air in the cooler, there is a steady flow of heat through the floor and vat into the pickle. This transfer of heat may be sufficient to affect materially the uniformity of curing if it is not slowed up. Another way to prevent variations in temperatures at different levels in a concrete curing vat is to install the container so that air can circulate beneath it.

pipes, drains, etc. pass through the curing cellar or cooler. Heat from these, unless they are properly insulated, may often account for uneven curing results.

In one plant it was noticed recently that cuts in tierces in one particular location in the curing cellar always cured faster than those in other portions of the room, and that cuts at the bottom of these tierces cured faster than those at the middle or at the top of the containers. A check-up with thermometers placed tierce high throughout the cooler gave no indications that the trouble was due to uneven room temperatures. But temperature tests of the brine showed that the temperature was higher in some tierces than in others and in the higher temperature tierces the brine was warmer near the bottom than at the top.

Where Trouble Was Found

This suggested that heat was leaking through the floor and warming up the brine in the particular tierces. A check-up of the building blueprints revealed the cause—a drain pipe through which warm waste water from the floor above was conveyed to the plant catch basin. Heat from the warm water was causing the trouble. The situation was corrected by digging up the pipe and insulating it.

Other factors, of course, may be responsible for uneven curing results, but if the proper processing control is exercised and uneven curing continues,

ing directly on the floor. When these vats are used they should be well insulated to prevent transfer of heat from the ground to the pickle. Ground temperatures vary with latitude, running higher in the South and lower in the North. But nowhere in the United States are ground temperatures under a building below the temperature normally carried in the curing cellar. There is always the danger, therefore, of getting more rapid cure in meats in the bottom of an uninsulated concrete vat or tierce resting directly on the floor. One way to avoid this difficulty is to set them so air can circulate below.

Humidity in curing coolers should not be so high that the salt in the product will absorb moisture from the air continuously. On the other hand, it should be high enough to avoid excessive shrinkage of exposed meats. This is not a matter of great consequence since, in the case of sausage meat, allowance can be made for shrinkage by amount of water or ice added to emulsion.

It is important, however, that condensation of moisture on the ceiling of curing coolers be avoided. Carefully considered distribution and circulation of air will overcome all such difficulties. Mold is a frequent plague in curing coolers and proper circulation and distribution of air are valuable aids in keeping mold under control. A relative humidity of 80 to 85 per cent is generally satisfactory in the curing cooler.

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EXPERIENCE COUNTS—JAMISON

Our 53 years' experience produces cold storage doors which efficiently protect the contents of your refrigerated storage.

JAMISON-BUILT DOORS—always essential to the best protection of your perishable food products—are today a vital link in national defense. For NO FOOD MUST BE WASTED.

Why be satisfied with anything less than the best—at no extra cost? Get JAMISON-BUILT DOORS.

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EXPERIENCE,
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BUILT COLD STORAGE DOORS

Morrell Uses LIFO; Profit Below 1940

DOLLAR sales of John Morrell & Co. increased more than 22 per cent for the fiscal year ended November 1, 1941, but tonnage gained only 1 per cent and net profit was smaller than in the preceding year, according to the annual report of the midwestern packing company which was issued this week.

Dollar sales of the firm totaled \$121,697,637.96—the first time they have passed the 100-million dollar mark. Net profit was \$1,706,261.81, equal to \$4.38 per share, compared with \$1,994,905.21, or \$5.12 per share, in 1940. The profit is equal to 1.4 cents per sales dollar.

In common with some other meat packers, John Morrell & Co. this year adopted the elective method of inventory pricing called, "last-in, first-out," as provided for in the Revenue Act of 1939 for the pricing of product inventories.

Under that system, the report noted, "the earnings for the fiscal year just closed, with the inventories valued on a basis of last-in, first-out, were \$1,706,261.81, equivalent to \$4.38 per share, whereas on the basis of inventory valuation formerly used, they would be \$2,815,000.00, equivalent to \$7.23 per share.

"Because of the change in the basis of accounting and the increased rates of federal income taxes, a comparison of the result for the last two fiscal years requires that the effect of these factors be eliminated from these figures. Before providing for federal income taxes, our earnings last year were \$2,420,000.00, and on the same basis of accounting, the comparable figures this year were \$4,100,000.00."

"The increase in dollar sales for the year ended November 1, 1941, is primarily attributable to higher commodity prices," said President T. Henry Foster, "since the tonnage of 822,159,000 lbs. was only slightly greater than the 810,648,000 lbs. shipped in the previous year.

War Volume Large

"Included in the year's tonnage," the Morrell president said, "are substantial shipments to the Army and Navy, and to the Federal Surplus Commodities Corporation, which, through provisions of the Lend-Lease Act, buys food for shipment to Great Britain."

Morrell livestock purchases in the year just closed totaled \$85,481,835.79, as compared with \$65,944,094.94 in the previous year, despite the fact that the company slaughtered 321,998 fewer animals.

Though the Morrell report showed that the total number of hogs, cattle and sheep slaughtered at the three com-

pany plants in Ottumwa, Iowa; Sioux Falls, South Dakota; and Topeka, Kansas, was only 3,516,013, as compared with 3,838,011 in the previous year, Mr. Foster pointed to Department of Agriculture estimates which indicate that increased livestock production will soon be apparent. "Marketings during the current year," he said, "are expected to be the largest on record with the exception of the 1923-24 period."

The net worth of the company is \$25,325,000.00, said the statement, the highest figure in the company's 114-year history. Assets on the statement date were \$20,840,154.60, equal to \$2.16 for each dollar of current liability. Net working capital was \$11,561,699.95.

Earnings of subsidiary companies operating in Great Britain, equal to \$88,514.89, were not included in the year's results, but were set aside as a reserve against the investment in Great Britain until such time as it is possible to transfer these earnings by way of dividends.

The report shows that at the close of the fiscal year, the company was furnishing employment for 9,073 persons in the United States. That figure represents an increase of 15 per cent over that of a year ago.

"Morrell wage standards," said the statement, "are well above the average paid in the cities in which we have plants, and went still higher during the year just closed when our employees ben-

*The new Taylor
Fulscope Controller*

**NOT 1
BUT 5-WAY**



**PROTECTION FOR AMERICA'S POWER
TO PRODUCE**

Taylor Instrument Companies • Rochester, N. Y.

EVERYTHING THAT TAYLOR MAKES IS MADE TO MEASURE

KEWANEE

**SCOTTIE
JUNIOR
BOILER**

**5 SIZES
FOR SMALL
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USES**

**EACH ONE A
REAL FUEL SAVER**

High Pressure Steam at Low Cost...
economical to buy and economical to
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SAXAL... a concentrated seasoning

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**FOR CRACKLINGS, BONES, DRIED BLOOD
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Grind cracklings, tankage, bones,
etc., to desired fineness in one
operation. Cut grinding costs,
insure more uniform grinding,
reduce power consumption and
maintenance expense. Nine sizes
—5 to 100 H. P.—capacities 500
to 20,000 lbs. hourly. Write for
catalog No. 310.



STEDMAN'S FOUNDRY & MACHINE WORKS
504 INDIANA AVE., AURORA, INDIANA, U. S. A.



FOR DEFENSE *of meat in transit* specify KOLD-HOLD Refrigeration

Back of the meat truck's efficiency as a sweet, dry, clean cooler room on wheels, you'll find KOLD-HOLD streamlined "hold-over" plates supplying the refrigeration. These trucks, and hundreds like them, defend you against losses in transit by delivering the meat cold; without condensation, slime, drying out or spoilage.

There is no trim or loss of bloom on KOLD-HOLD delivered meats. Packers who equip one truck with KOLD-HOLD, eventually equip their entire fleet. Distributors find KOLD-HOLD refrigeration costs only a fraction . . . even free ice would cost more to handle. Both find up to 1/6 more pay-load space in KOLD-HOLD equipped trucks. A card NOW will bring complete details without obligation.

KOLD-HOLD

KOLD-HOLD MANUFACTURING CO.

429 NORTH GRAND AVENUE

LANSING, MICHIGAN

U. S. A.



Are You Going to be Short of Chlorine Sterilizer?

. . . Not if you decide now
to make YOUR OWN supply
this cheap, sure way!

The Shortage Will Strike Soon

Chlorine is being taken for war uses. Civilian supplies are rapidly being cut. Food processors who have been using prepared sterilizing solutions or powders may soon find the necessary chemicals hard to get.

Here's a Safe, Sure Answer

Your constant battle against harmful bacteria, against contamination in edible rooms and utensils, against meat spoilage by molds, must go on. Here is the answer: install a Valhalla Chlorinator. Make your own highly effective sodium hypochlorite solution (NaOCl), ready to use and all you want, at low cost.

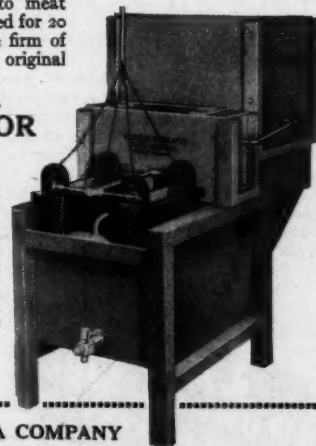
The only materials needed are salt, water and direct current. The Chlorinator is simple, almost automatic in operation. An improved type of the same machine supplied to meat plants and successfully used for 20 years; made by the same firm of pioneers in this line; the original

VALHALLA CHLORINATOR

The hypochlorite solution produced by this machine, used at moderately low temperatures, acts with great effect as a cleanser, sterilizer and deodorant. Leaves no odor. Safe, economical. With a Valhalla Chlorinator in the plant you can forget sterilizer shortages and be delighted with your results.

Whether your interest is that of a possible user or distributor, we suggest your sending at once for detailed information.

The Coupon is for
Your Convenience



THE VALHALLA COMPANY

231 So. LaSalle St., Chicago, Ill.

Please send me your free folder on how to make sodium hypochlorite sterilizer in the meat plant.

Our plant has ☐ direct current.....volts.
(please check) ☐ alternating current.....volts.
(Alternating current calls for a small motor-generator to convert to direct.)

Name.....

Company.....

St. Address.....

City..... State..... P1



North American's Dallas Plant

DEPENDS ON LAYNE
WELLS AND PUMPS

Startling the Nation by going into production just one hundred and twenty days after construction began, the Dallas plant of North American Aviation, Inc., is now rolling out their famous Army AT-6A and Navy SNJ-3 Scout Trainer Planes. Factory and assembly space is completely air conditioned as an aid to accuracy, speed and efficiency in manufacturing.

As was the case with defense projects throughout the Nation, North American chose Layne Wells and Pumps for their water supply. Something over 1,400,000 gallons of water daily is available from their two Layne Units . . . and that capacity can go on day after day, month after month for years to come. In efficiency and dependability Layne Wells and Pumps have no parallel.

When the final chapter of America's greatest war is written, the part played by Layne Wells and Pumps will be a very absorbing story. Certainly in all the world, as hundreds of installations testify, there are no finer Well Water Systems. To meet the country's urgent demand for more and more production you may need more water. Act now! Communicate with Layne. Wire or address.

LAYNE & BOWLER, INC.
Memphis, Tenn.

LAYNE PUMPS & WELL WATER SYSTEMS

Affiliated Companies

Layne-Arkansas Company	Stuttgart, Ark.
Layne-Atlantic Company	Norfolk, Va.
Layne-Central Co.	Memphis, Tenn.
Layne-Northern Company	Mishawaka, Ind.
Layne-Louisiana Company	Lake Charles, La.
Layne-New York Co.	New York City
Layne-Northwest Company	Minneapolis, Minn.
Layne-Ohio Company	Columbus, Ohio
Layne-Texas Company	Houston, Texas
Layne-Western Company	Kansas City, Mo.
Layne-Western Co. of Minn.	Minneapolis, Minn.
Layne-Bowler New England Corp.	Boston, Mass.
International Water Supply, Ltd.	London, Ont.

effited from two general wage increases. Our wage rates, average weekly earnings, and the purchasing power of such earnings are now substantially above those of 1929, despite reductions in the length of the working week. Base rates of pay have increased more than 88 per cent since 1929."

Approximately \$2,100,000.00 was expended for improvements and additions to the Morrell plants and branches during the year.

In the president's letter to stockholders, Mr. Foster called attention to the fact that "your company supported its products and its salesmen with the largest advertising program in its history during 1941," and noted that "the results have been gratifying, and our products are meeting with increased customer acceptance."

In addition to expenditures made to promote the company's products, Mr. Foster said that the company continued to make substantial contributions to the \$2,000,000 national meat educational campaign of the American Meat Institute.

In reviewing the 13 years in which the public has participated in the ownership of John Morrell & Co., President Foster pointed to the fact that no year has passed without the payment of a dividend by the company. During the year just closed, dividends of \$2.75 per share were paid.

British Consumers Like U. S. Lend-Lease Meats

Food for Britain that is going forward under the lend-lease program is getting a cordial reception from the ultimate consumer, according to the U. S. Department of Agriculture. One of the Chicago packing companies that filled orders for tinned meats has forwarded to the department several letters of approval and appreciation volunteered by persons who were able to buy the meats as a part of their ration.

"Delicious," "tasty," and "most enjoyable" are some of the complimentary phrases describing the product. Correspondents are unanimous in the thought that a larger allowance would be still more welcome. "As you people in America know," writes W. A. Skinner, for example, "we over here are only allowed so much meat a week. What we are allowed we could eat in one meal." Of her tin of luncheon meat Mrs. Phyllis E. Gabriel commented, "I felt I could have eaten it all up at once, but as things are, decided to make it last me three days, and each day I enjoyed it just as much."

"When this war is over," another satisfied customer comments, "I hope you will be able to market such products here as a regular line, as I am sure there would be a ready sale for them. From the papers I see that American food supplies are being received in large quantities and look forward to trying more new food items. If they are as good as the pork we shall enjoy them."



THE QUALITY TRADE MARK



For Grinder Plates and Knives
that Cost Less to Use

COME TO SPECIALTY!

== C-D SUPERIOR PLATES ==

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

== C-D TRIUMPH PLATES ==

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

== C-D CUTMORE KNIVES ==

== C-D SUPERIOR KNIVES ==

== B. & K. KNIVES ==

all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

THE SPECIALTY
MFRS. SALES CO.

Chas. W. Dieckmann

2021 GRACE ST., CHICAGO, ILL.

Lard and Meat Stocks Up; Below Level of Year Ago

TOTAL lard stocks in storage in the United States on January 1 were 180,463,000 lbs., an increase of about 9½ million lbs. over the December 1 total of 171,020,000 lbs. Lard holdings at the start of the 1942 calendar year, however, were more than 106 million lbs. less than a year ago, when lard stocks reached a January 1 all-time high of 287,009,000 lbs. Rendered pork fat holdings on January 1, 1942, totaled 4,982,000 lbs. against 5,445,000 lbs. on December 1, 1941.

Packers added more than 173½ million lbs. of meats to their stocks during December, bringing the total for all meats in storage on January 1 to 717,625,000 lbs. The January 1 total, however, was about 152½ million lbs. smaller than one year earlier and close to 5 million lbs. below the January 1 five-year average.

Frozen pork holdings showed the greatest gain during December, increasing 81,277,000 lbs. to total 177,783,000 lbs. on January 1. This total was about 31½ million lbs. smaller than that reported on the same date last year. Total pork holdings on January 1 were 469,056,000 lbs., compared with 350,270,000 lbs. on December 1 and 656,169,000 lbs. on January 1, 1941. Stocks of D. S. pork increased more than 15 million lbs. during December.

Beef stocks increased approximately 21½ million lbs. during December to total 135,813,000 lbs. on January 1 against 114,330,000 lbs. on December 1. This was about 29 million lbs. greater than one year earlier and more than 36 million lbs. above the January 1 five-year average. Frozen beef stocks accounted for most of this gain, totalling 110,048,000 lbs. against 96,513,000 lbs. on December 1 and 88,019,000 lbs. one year ago.

Storage stocks in the United States on January 1, as reported by the U. S. Department of Agriculture:

	Jan. 1 '42	Dec. '41	5 Year Av.
Beef, frozen.....	110,048,000	96,513,000	80,019,000
In cure.....	19,995,000	14,181,000	15,305,000
Cured.....	5,770,000	8,636,000	4,063,000
Pork, frozen.....	177,783,000	96,506,000	209,255,000
D.S. in cure.....	47,697,000	38,950,000	40,213,000
D.S. cured.....	22,836,000	22,089,000	24,635,000
S.P. in cure.....	137,370,000	124,331,000	137,158,000
S.P. cured.....	77,820,000	68,444,000	92,977,000
Lamb and mutton			
frozen.....	7,951,000	6,432,000	5,317,000
Frozen and cured			
trimmings, etc.....	104,905,000	72,982,000	93,373,000
Lard.....	180,463,000	171,020,000	152,619,000
Rendered pork			
fat.....	4,982,000	5,445,000
Product placed in cure during:			
Dec. 1941	Dec. 1940	5 Yr. Av.	
Beef, frozen.....	49,287,000	48,286,000	33,674,000
Beef put in cure.....	19,233,000	8,777,000	7,280,000
Pork, frozen.....	122,012,000	207,439,000	133,629,000
D.S. pork put in			
cure.....	51,497,000	51,054,000	48,355,000
S.P. pork put in			
cure.....	150,638,000	194,588,000	165,665,000
Lamb and mutton			
frozen.....	3,171,000	1,686,000	1,756,000

FSC and SMA report that they hold 4,177,000 lbs. of lard and 9,336,000 lbs. of cured pork in cold storage warehouses outside of processors' plants. These amounts are included in total stocks.

The volume of pork and beef sent to the freezer or put to cure during December was 87,477,000 lbs. less than during December, 1940. However, the 422,667,000 lbs. of pork and beef which went into the freezer or cure was 34 million lbs. greater than the five-year average volume for December. Frozen and cured pork stocks showed a decline of about 99 million lbs., totalling 354,147,000 lbs. against 453,081,000 lbs. in December, 1940.

Total stocks of pork and lard in the United States on the first of each of the last 13 months were:

	All pork, lbs.	Lard, lbs.
January 1, 1941.....	656,169,000	287,009,000
February 1, 1941.....	739,927,000	299,644,000
March 1, 1941.....	791,910,000	317,431,000
April 1, 1941.....	785,387,000	310,406,000
May 1, 1941.....	795,876,000	321,074,000
June 1, 1941.....	798,455,000	368,086,000
July 1, 1941.....	708,893,000	374,717,000
August 1, 1941.....	618,866,000	332,563,000
September 1, 1941.....	485,108,000	282,694,000
October 1, 1941.....	371,362,000	214,299,000
November 1, 1941.....	313,268,000	173,156,000
December 1, 1941.....	350,270,000	171,020,000
January 1, 1942.....	469,056,000	180,463,000

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended January 10, 1942:

	Week Jan. 10	Previous week	Same week '41
Cured meats, lbs.....	28,653,000	28,085,000	16,883,000
Fresh meats, lbs.....	58,746,000	43,800,000	69,240,000
Lard, lbs.....	9,228,000	10,190,000	6,774,000

HOG CUT-OUT RESULTS OUT OF THE RED

(Chicago costs and prices, first four days of week)

The decline in hog prices, coupled with an increase in total products values during the first four days of the week, brought the greatest improvement in cut-out results registered in some time. Average cost of light hogs was 15c below last week and medium and heavy hogs were 14c lower. Advance in values was greatest for product from heavy hogs, but the light and medium product also showed improvement.

—180-220 lbs.—				—220-240 lbs.—				—240-270 lbs.—			
	Pct. live wt.	Price per lb.	Value per cwt. alive		Pct. live wt.	Price per lb.	Value per cwt. alive		Pct. live wt.	Price per lb.	Value per cwt. alive
Regular hams.....	14.10	24.0	\$3.38	13.90	23.5	\$3.27	13.80	23.2	13.80	23.2	\$3.20
Picnics.....	5.70	20.3	1.16	5.50	20.2	1.11	5.50	20.2	5.50	20.2	1.11
Boston butts.....	4.00	23.0	.92	4.00	22.0	.92	4.00	22.0	4.00	22.0	.92
Loins (blade in).....	9.90	18.8	1.86	9.70	18.5	1.79	9.70	18.1	9.70	18.1	1.76
Bellies, S. P.....	11.00	17.5	1.93	9.70	17.4	1.65	7.90	15.5	7.90	15.5	1.22
Bellies, D. S.....	21.00	11.2	.22	4.00	10.9	4.00	10.9	.44
Fat backs.....	1.00	7.8	.08	3.00	8.1	.24	4.20	8.4	4.20	8.4	.35
Plates and jowls.....	2.50	8.8	.22	2.80	8.8	.25	3.30	8.8	3.30	8.8	.29
Raw leaf.....	2.20	10.7	.24	2.10	10.7	.22	2.10	10.7	2.10	10.7	.22
P. S. lard, rend. wt.....	12.40	11.0	1.36	11.40	11.0	1.25	10.60	11.0	10.60	11.0	1.17
Spareribs.....	1.70	14.3	.24	1.60	12.1	.19	1.60	11.1	1.60	11.1	.18
Trimmings.....	3.00	14.0	.42	2.80	14.0	.39	2.80	14.0	2.80	14.0	.39
Feet, tails, neckbones.....	2.0015	2.0014	2.00	2.0014
Offal and miscellaneous.....484848
TOTAL YIELD AND VALUE.....			\$12.44			\$12.12					\$11.87
Cost of hogs per cwt.....		\$11.39			\$11.34			\$11.16			
Condemnation loss.....		.06			.06			.06			
Handling and overhead.....		.62			.54			.49			
TOTAL COST PER CWT.....		\$12.07			\$11.94			\$11.71			
ALIVE.....		\$12.07			\$11.94			\$11.71			
TOTAL VALUE.....		12.44			12.12			11.87			
Profit per cwt.....		.87			.18			.16			
Profit last week.....		.14			.02			.14			
Loss last week.....				

Canada Must Continue to Limit Pork Consumption

MONTREAL—J. G. Taggart, chairman of the Canadian Bacon Board, recently announced that an encouraging increase in pork production is in sight, but it still is impossible to release more pork for consumption in Canada if the existing British contract for 600,000,000 lbs. is to be met.

During the period covered by the first two bacon agreements between Canada and Great Britain, commencing November, 1939, and ending October, 1941, Canada shipped to the United Kingdom approximately 756,000,000 lbs. of bacon, hams and other pork cuts, with an estimated value at packing plants of about \$133,000,000. In addition, considerable quantities of edible pork offals, including kidneys, livers and tongues, have also been shipped.

PRODUCE IN COLD STORAGE

Cold storage holdings of butter, cheese and eggs on hand January 1, 1942:

	Jan. 1, 1942	Jan. 1, 1941	Jan. 1, 5-yr. av.
	M lbs.	M lbs.	M lbs.
Butter, creamery.....	114,611	41,497	65,983
Butter, packing stock.....	13	8	186
Cheese, American.....	170,249	113,074	97,583
Cheese, Swiss.....	7,242	5,082	5,241
Cheese, brick and Munster.....	1,414	500	789
Cheese, Limburger.....	643	717	993
Cheese, all other varieties.....	22,137	10,213	10,011
Eggs, shell, cases.....	551	614	556
Eggs, frozen.....	95,561	73,336	73,911
Eggs, frozen, case equivalent.....	2,548	2,095	2,112
Eggs, case equivalent, both shell & frozen.....	3,099	2,709	2,698

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., January 13, 1942

REGULAR HAMS	
Green	
8-10	25
10-12	25
12-14	25
14-16	24 1/2
10-16 range	24 1/2

BOILING HAMS	
Green	
16-18	23 1/2 @ 24
18-20	23 1/2
20-22	23 1/2
16-20 range	23 1/2
16-22 range	23 1/2

SKINNED HAMS	
Fr. & Fr. Frsn.	
10-12	27
12-14	26 1/2
14-16	26 1/2
16-18	24 1/2
18-20	24 1/2
20-22	24
22-24	23 1/2
24-26	23 1/2
26-28	23 1/2
25/up, 2's inc.	23

PICNICS	
Green	
4-6	20 @ 20 1/2
6-8	20 @ 20 1/2
8-10	20 @ 20 1/2
10-12	20 @ 20 1/2
12-14	20 @ 20 1/2
8/up, 2's inc.	20 1/2

BELLIES	
(Square Cut Seedless)	
Green	
6-8	18 1/2
8-10	18 1/2
10-12	17 1/2 @ 17 1/2
12-14	17 1/2
14-16	15 1/2
16-18	15 1/2

GREEN AMERICAN BELLIES	
18-20	12 1/2 @ 13
20-25	12 1/2

D. S. BELLIES	
Clear	Rib
16-18	12 1/2 n
18-20	12
20-25	11 1/2
25-30	11 1/2
30-35	11 1/2
35-40	10 1/2
40-50	10 1/2

D. S. FAT BACKS	
6-8	8 1/2
8-10	9 1/2
10-12	9 1/2
12-14	9 1/2
14-16	9 1/2
16-18	10 1/2
18-20	10 1/2
20-25	10 1/2

OTHER D. S. MEATS	
Regular plates	6-8 12n
Clear plates	4-6 8 1/2 n
D. S. jowl butts	8 1/2
S. P. jowls	8 1/2
Green square jowls	10 1/2
Green rough jowls	8 1/2
Green skin'd jowls l. c. l.	12

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Jan. 10	10.67 1/2 n	10.82 1/2 n	11.00 n
Monday, Jan. 12	10.72 1/2 n	10.92 1/2 b	11.12 1/2 n
Tuesday, Jan. 13	10.77 1/2 n	10.95 n	11.12 1/2 n
Wednesday, Jan. 14	10.77 1/2 n	10.95 n	11.12 1/2 n
Thursday, Jan. 15	10.75 n	10.95 n	11.12 1/2 n
Friday, Jan. 16	10.77 1/2 n	10.97 1/2 n	11.12 1/2 n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	13
Kettle rend., tierces, f.o.b. Chgo.	13 1/2
Leaf, kettle rend., tierces, f.o.b. Chgo.	13 1/2
Neutral lard, tierces, f.o.b. Chicago	13
Shortening, tierces, c.a.f.	16 1/2

Havana, Cuba Pure Lard Price

Wednesday, January 14	15.90
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FUTURE PRICES

SATURDAY, JANUARY 10, 1942

LARD:	Open	High	Low	Close
Jan. ...	10.62 1/2	10.62 1/2	10.60	10.60ax
Mar. ...	12.15	12.12 1/2	12.07 1/2	12.07 1/2
May ...	12.32 1/2	12.37 1/2	12.30	12.30
July ...	12.65	12.57 1/2	12.50	12.50

Sales: Jan. 8; Mar. 10; May 20; July 8; total, 46 sales.

Open interest: Jan. 8; Mar. 597; May 811; July 126; total, 1,542 lots.

MONDAY, JANUARY 12, 1942

LARD:	Open	High	Low	Close
Jan. ...	10.65	10.65	10.60	10.65b
Mar. ...	12.12 1/2	12.15	12.10	12.15b
May ...	12.40	12.40	12.32 1/2	12.40ax
July ...	12.60	12.60	12.52 1/2	12.60b

Sales: Jan. 10; Mar. 18; May 51; July 25; total, 104 sales.

Open interest: Jan. 10; Mar. 589; May 812; July 131; total, 1,542 lots.

TUESDAY, JANUARY 13, 1942

LARD:	Open	High	Low	Close
Jan. ...	10.65	10.70	10.65	10.70b
Mar. ...	12.10	12.15	12.10	12.15
May ...	12.35	12.37 1/2	12.32 1/2	12.37 1/2
July ...	12.55	12.57 1/2	12.55	12.57 1/2 b

Sales: Jan. 15; Mar. 28; May 43; July 10; total, 94 sales.

Open interest: Jan. 16; Mar. 574; May 793; July 130; total, 1,513 lots.

WEDNESDAY, JANUARY 14, 1942

LARD:	Open	High	Low	Close
Jan. ...	10.75	10.77 1/2	10.70	10.70b
Mar. ...	12.17 1/2	12.17 1/2	12.12 1/2	12.15
May ...	12.35	12.37 1/2	12.32 1/2	12.37 1/2
July ...	12.55	12.57 1/2	12.55	12.57 1/2 b

Sales: Jan. 12; Mar. 17; May 34; July 4; total, 67 sales.

Open interest: Jan. 13; Mar. 562; May 773; July 130; total, 1,478 lots.

THURSDAY, JANUARY 15, 1942

LARD:	Open	High	Low	Close
Jan. ...	10.70	10.70	10.67 1/2	10.67 1/2
Mar. ...	12.15	12.15	12.12 1/2	12.12 1/2
May ...	12.37 1/2	12.37 1/2	12.32 1/2	12.35ax
July ...	12.57 1/2	12.57 1/2	12.55	12.55ax

Sales: Jan., 9; Mar., 3; May, 15; July, 1; total, 28 sales.

Open interest: Jan., 12; Mar., 560; May, 772; July, 131; total, 1,475 lots.

FRIDAY, JANUARY 16, 1942

LARD:	Open	High	Low	Close
Jan. ...	10.72 1/2	10.72 1/2	10.70	10.70b
Mar. ...	12.15	12.15	12.12 1/2	12.12 1/2
May ...	12.35	12.35	12.32 1/2	12.32 1/2 b
July ...	12.55	12.55	12.55	12.55

CHAIN STORE SALES

National Tea Company reports \$7,387,437 sales for the four weeks and three days ended December 31, an increase of 31.04 per cent over sales of \$5,637,484 a year earlier.

LIVESTOCK AND DRESSED MEAT PRICES COMPARED

Livestock prices at Chicago, compared with wholesale and composite retail meat prices, and wholesale and retail meat values at New York, for December, 1941:

	Steers			Lambs			Hogs		
	Dollars per cwt.			Dollars per cwt.			Dollars per cwt.		
	Dec.	Nov.	Dec.	Dec.	Nov.	Dec.	Dec.	Nov.	Dec.
	1941	1941	1940	1941	1941	1940	1941	1941	1940
Live animal prices, Chicago ¹	13.19	11.96	12.92	12.15	11.32	9.43	10.87	10.25	6.94
Wholesale meat prices, New York ²	20.28	17.99	18.92	19.74	19.14	15.92	21.27	21.03	14.80
	Steers			Lambs			Hogs		
	Cents per lb.			Cents per lb.			Cents per lb.		
Composite retail meat prices, New York ³	34.03	32.26	33.27	28.86	27.39	25.25	27.40	26.68	20.35
Value of carcass meat from 100 lbs. live animal (Dollars)									
Wholesale—New York ⁴	12.17	10.79	11.35	9.67	9.38	7.80	11.44	11.31	7.90
Retail—New York ⁴	16.13	15.29	15.77	13.62	12.93	11.92	14.42	14.04	10.63

¹Average good and choice, steers 900-1100 lbs., lambs all weights, and hogs 200-220 lbs. ²Average good and choice, steer beef, 600-700 lbs., lamb 40-45 lbs., and hog products consisting of smoked hams, bacon, picnic, fresh loins and carton lard combined in proportion to their respective yields from live weight. ³Composite av. of semi-monthly retail quotations on various cuts (including lard) combined in proportion to their respective yields from live weight. ⁴60 lb. of beef carcass, 49 lb. of lamb carcass and 53.78 lb. of principal hog products, including lard. ⁵47.4 lb. of beef cuts, 47.2 of lamb cuts and 52.64 lb. of principal hog products, including lard.

CHICAGO MID-MONTH STOCKS

Lard stocks at Chicago remained firm during the first half of the month, dropping only 100,000 lbs. to total 111,851,268 lbs. on January 14, compared with 111,953,101 lbs. on December 31, 1941. The mid-month total, however, was more than 75 million lbs. smaller than on the same date last year and about 2 1/2 million lbs. below the December mid-month level.

Clear belly holding on January 14 amounted to 6,048,712 lbs. against 5,478,407 lbs. on December 31, 1941, and 3,752,007 lbs. one year earlier.

Stocks of provisions at Chicago at the close of trading on January 14:

	Jan. 14, 1942, lbs.	Dec. 31, 1941, lbs.	Jan. 14, 1941, lbs.
P. S. lard ¹	8,576,768	12,128,750	12,128,750
P. S. lard ²	22,407,444	24,800,363	51,683,182
P. S. lard ³	67,872,294	71,808,416	94,149,002
P. S. lard ⁴	8,076,364	10,557,535	20,032,784
Other lard	4,918,398	4,988,787	9,202,881
Total lard	111,851,268	111,953,101	187,166,568
Contract D. S. cl. bellies	697,400	1,120,200	1,045,772
All other D. S. cl. bellies	5,351,312	4,358,207	2,706,233
Total D. S. cl. bellies	6,048,712	5,478,407	3,752,007
D. S. rib bellies ⁵	270,000	282,000	271,895
D. S. rib bellies ⁶	51,000	61,000

¹Made since Jan. 1, 1942. ²Oct. 1, 1941 to Jan. 1, 1942. ³Jan. 1, 1941 to Oct. 1, 1941. ⁴Previous to Jan. 1, 1941. ⁵Since Oct. 1, 1941. ⁶Previous to Oct. 1, 1941.

1941 VOLUME AT DENVER

During 1941 the Denver stock yards received livestock from 17 states and shipped it to 26 states, according to report of L. M. Pexton, president and general manager of the Denver Union Stock Yards. Cattle receipts increased by 14,000 head over the 1940 total, while calf receipts decreased 11,000 head. Hog receipts declined 78,000 head, following heavy receipts in 1940, and sheep and lamb receipts decreased 222,000 head, because of sharp reduction in feeding in some of the western states last year.

Denver's fall sheep and lamb receipts were the largest since 1931, the receipts for October totaling 761,713 head, the largest for that month since 1929. Livestock slaughtered at the Denver market totaled 1,011,500 head during 1941, compared with 926,000 head during 1940. Slaughter of cattle and sheep increased, compared with a year earlier, and calf and hog kill declined.

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MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef		Cor. week,
	Week ended Jan. 12, 1942 per lb.	1941 per lb.
Prime native steers—		
400-600	nominal	22
600-800	nominal	22
800-1000	nominal	22 1/2
Good native steers—		
400-600	21 @ 21 1/2	19 1/2
600-800	19 1/2 @ 20 1/2	19 1/2
800-1000	19 @ 19 1/2	19 1/2
Medium steers—		
400-600	19 1/2 @ 20 1/2	17 1/2 @ 18
600-800	18 1/2 @ 19 1/2	17 1/2
800-1000	18 1/2 @ 19 1/2	17 1/2 @ 18 1/2
Heifers, good, 400-600	20 1/2 @ 21 1/2	12 1/2 @ 13
Cows, 400-600	16 @ 16 1/2	24
Hind quarters, choice	25 1/2	16 1/2
Fore quarters, choice	19	

Beef Cuts		
Steer loins, choice, 60/65	36	unquoted
Steer loins, No. 1	33	34
Steer loins, No. 2	31	31
Steer short loins, choice, 30/35	45	unquoted
Steer short loins, No. 1	40	40
Steer short loins, No. 2	36	35
Steer loin ends (hips)	27 1/2	30
Steer loin ends, No. 2	27	29
Cow loins	20 1/2	20
Cow short loins	21	22
Cow loin ends (hips)	21	20
Steer ribs, choice, 30/40	27 1/2	unquoted
Steer ribs, No. 1	24	28
Steer ribs, No. 2	22 1/2	25
Cow ribs, No. 2	18 1/2	13
Steer rounds, choice, 80/100	23 1/2	12
Steer rounds, No. 1	22 1/2	unquoted
Steer rounds, No. 2	22	18 1/2
Steer chucks, choice, 80/100	19 1/2	unquoted
Steer chucks, No. 1	18 1/2	17
Steer chucks, No. 2	18	16 1/2
Cow rounds	19	14
Cow chucks	18	13 1/2
Steer plates	12 1/2	11
Medium plates	12	10 1/2
Briskets, No. 1	15	17
Cow navel ends	12	9 1/2
Steer navel ends	10 1/2	9 1/2
Fore shanks	13	10
Hind shanks	10	8
Strip loins, No. 1 bbl.	75	75
Strip loins, No. 2	48	40
Strloin butts, No. 1	37	32
Strloin butts, No. 2	34	21
Beef tenderloins, No. 1	70	70
Beef tenderloins, No. 2	63	70
Bump butts	27 1/2	25
Flank steaks	27	25
Shoulder clods	23	17
Hanging tenderloins	17 1/2	16
Insides, green, 12/18 range	26	19 1/2
Outsides, green, 8 lbs. up	25	17 1/2
Knuckles, green, 8 lbs. up	26	18 1/2

Beef Products		
Brains	10	7
Hearts	14	10
Tongues	18	10
Sweetbreads	18	14
Ox-tail	10	10
Fresh tripe, plain	10	5
Fresh tripe, H. C.	15	10
Livers	30	21
Kidneys	8	8

Veal		
Choice carcass	23	19
Good carcass	22	17 @ 18
Good saddles	28	23 @ 24
Good racks	19	15
Medium racks	17	12 1/2

Veal Products		
Brains, each	13	10
Sweetbreads	35	30
Calf livers	57	53

Lamb		
Choice lambs	21	18
Medium lambs	20	17
Choice saddles	25	22
Medium saddles	24	21
Choice fores	17	14
Medium fores	16	13
Lamb fries	28	27
Lamb tongues	17	18
Lamb kidneys	15	15

Mutton		
Heavy sheep	8	7
Light sheep	9	9
Heavy saddles	10	10
Light saddles	12	11
Heavy fores	5	6
Light fores	8	7
Mutton legs	15	15
Mutton loins	12	10
Mutton stew	8	6
Sheep tongues	11	11
Sheep heads, each	11	11

Fresh Pork and Pork Products

Pork loins, 8/10 lbs. av.	21	19
Picnics	21	12 1/2
Skinned shoulders	21 1/2	13 1/2
Tenderloins	34	32
Spareribs	16	13
Back fat	12	7
Boston butts	24	16 1/2
Boneless butts, cellar		
trim, 2/4	30	21
Hocks	17	9
Tails	12	6
Neck bones	4 1/2	3
Slip bones	10	7
Blade bones	8	5
Pigs' feet	5	2 1/2
Kidneys, per lb.	10	4
Livers	16	8
Brains	13	7
Ears	4	4
Snouts	9	8
Heads	8	6
Chitterlings	10	5

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs., parchment paper	28 1/2 @ 29 1/2
Fancy skinned hams, 14/16 lbs., parchment paper	30 1/2 @ 31 1/2
Standard reg. hams, 14/16 lbs., plain	27 1/2 @ 28 1/2
Picnics, 4/8 lbs., short shank, plain	21 @ 22
Picnics, 4/8 lbs., long shank, plain	20 1/2 @ 21 1/2
Fancy ham, 6/8 lbs., plain	27 @ 28
Standard bacon, 6/8 lbs., plain	24 @ 25
No. 1 beef sets, smoked	
Insides, 8/12 lbs.	45 @ 46
Outsides, 5/9 lbs.	43 @ 44
Knuckles, 5/9 lbs.	43 @ 44
Cooked hams, choice, skinned, fattened	47 1/2
Cooked hams, choice, skinned, fattened	47 1/2
Cooked picnics, skin on, fattened	nominal
Cooked picnics, skinned, fattened	nominal

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$21.75
Lamb tongue, short cut, 200-lb. bbl.	60.00
Regular tripe, 200-lb. bbl.	25.50
Honeycomb tripe, 200-lb. bbl.	28.00
Pocket honeycomb tripe, 200-lb. bbl.	31.50

BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$21.75
80-100 pieces	21.50
100-125 pieces	21.00
Regular tripe, 200-lb. bbl.	25.50
Clean pork	25.00n
Brisket pork	30.00n
Plate beef	25.00
Extra plate beef	25.50

SAUSAGE MATERIALS

(Packed basis.)		
Regular pork trimmings	13	@ 13 1/2
Special lean pork trimmings 85%	27	@ 27 1/2
Extra lean pork trimmings 95%	29	@ 29 1/2
Pork cheek meat (trimmed)	15 1/2	
Pork hearts	8 1/2	
Pork livers	10 1/2 @ 11	
Native boneless bull meat (heavy)	21 1/2 @ 21 1/2	
Boneless chuck	22	
Shank meat	18 @ 18 1/2	
Beef trimmings	16 1/2 @ 16 1/2	
Dressed canners	14 1/2 @ 14 1/2	
Dressed canner cows, 400-450 lbs.	15	
Dr. bologna balls, 600 lbs. and up	15 1/2 @ 16 1/2	
Tongues, No. 1 canner trim	15	

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)		
Pork sausage, in 1-lb. carton	30	
Country style sausage, fresh in link	28	
Country style sausage, fresh in bulk	24	
Country style sausage, smoked	30	
Frankfurters, in sheep casings	30	
Frankfurters, in hog casings	30	
Skinless frankfurters	28	
Bologna in beef bungs, choice	24	
Bologna in beef middles, choice	25	
Liver sausage in beef rounds	30	
Liver sausage in hog bungs	21	
Smoked liver sausage in hog bungs	20	
Head cheese	18 1/2	
New England luncheon specialty	33	
Minced luncheon specialty, choice	25	
Tongue and blood	27	
Blood sausage	25	
Sausage	20	
Pollah sausage	30	

DRY SAUSAGE

Cervelat, choice, in hog bungs	47
Thuringer	27
Farmer	33
Holsteiner	38
B. C. salami, choice	44
Milano, salami, choice in hog bungs	45
B. C. salami, new condition	27
Frisasse, choice, in hog middles	48
Genoa style salami, choice	52
Pepperoni	45
Mortadella, new condition	28
Cappicola	51
Italian style hams	41

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w'has. stock).	
In 400-lb. bbls., delivered	\$ 8.75
Saltpeter, less than ton lots, f.o.b. N. Y.:	
Dbl. refined granulated	8.00
Small crystals	12.00
Medium crystals	13.00
Large crystals	14.00
Pure rid. gran. nitrate of soda	4.00
Pure rid. powdered nitrate of soda	unquoted
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated	7.20
Medium, dried	10.20
Rock	6.80
Sugar	
Raw, 96 basis, f.o.b. New Orleans	3.74
Standard gran., f.o.b. refiners (2%)	5.45
Packers' curing sugar, 250 lb. bags,	
f.o.b. Reserve, La., less 2%	5.10
Dextrose, in car lots, per cwt. (cotton)	4.77
in paper bags	4.72

SAUSAGE CASINGS

(P. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)		
Beef casings:		
Domestic rounds, 180 pack	20	
Domestic rounds, 140 pack	38	
Export rounds, wide	47	
Export rounds, medium	24	
Export rounds, narrow	28	
No. 1 weasands	06	
No. 2 weasands	04	
No. 1 bungs	16	
No. 2 bungs	12	
Middles, regular	80	
Middles, select, wide, 2 @ 2 1/2 in.	65	
Middles, select, extra, 2 1/2 in. & up	1.05	
Dried or salted bladders:		
12-15 in. wide, flat	1.10	
10-12 in. wide, flat	80	
8-10 in. wide, flat	35	
6-8 in. wide, flat	25	
Pork casings:		
Narrow, per 100 yds.	2.40	
Narrow, special, per 100 yds.	2.40	
Medium, per 100 yds.	2.00	
English, medium	1.70	
Wide, per 100 yds.	1.35	
Extra wide, per 100 yds.	1.20	
Export bungs	30	
Large prime bungs	18	
Medium prime bungs	12	
Small prime bungs	07 1/2	
Middles, per set	20	

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole	Ground
Allspice, prime	25 1/2	26
Resifted	27	31
Chili pepper		34
Powder		33
Cloves, Amboyana	28	33
Zanzibar	22	27
Ginger, Jamaica	49	66
African	50	87
Mace, Fancy Banda	75	86
East Indies	60	72
East & West Indies Blend		74
Mustard flour, fancy		77
No. 1		30
Nutmeg, fancy Banda	27	33
East Indies	26	31
East & West Indies Blend		28 1/2
Paprika, Spanish		64
Pepper Cayenne		36
Red No. 1		31
Black Malabar	11	15
Black Lampung	9 1/2	11
Pepper, white Singapore	14 1/2	18
Mustok	15 1/2	19
Packers		15

SEEDS AND HERBS

	Whole	Ground for Saus.
Caraway seed	1.30	1.33
Celery seed, French	1.03	1.19
Cumin seed	22	28

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, heavy	21½ @ 22
Choice, native, light	22 @ 23½
Native, common to fair	19½ @ 21

Western Dressed Beef

Native steers, good, 600-800 lbs.	21 @ 22
Native choice yearlings, 400-600 lbs.	22 @ 23
Good to choice heifers	20 @ 21
Good to choice cows	17 @ 17½
Common to fair cows	16 @ 17
Fresh bologna bulls	18 @ 18½

BEEF CUTS

Western		City	
No. 1 ribs, prime	27 @ 28	28 @ 29	
No. 2 ribs	26 @ 27	26 @ 27	
No. 3 ribs	23 @ 24	23 @ 24	
No. 1 loins, prime	30 @ 32	30 @ 32	
No. 2 loins	28 @ 30	28 @ 29	
No. 3 loins	26 @ 27	26 @ 26	
No. 1 hinds and ribs	27 @ 28	25 @ 26	
No. 2 hinds and ribs	25 @ 26	24 @ 25	
No. 1 rounds	24 @ 25	21½ @ 22	
No. 2 rounds	23 @ 24	20½ @ 21	
No. 3 rounds	21 @ 22	19½ @ 20	
No. 1 chucks	20 @ 21	19 @ 20	
No. 2 chucks	19 @ 20	18 @ 19	
No. 3 chucks	17 @ 18	17 @ 18	
Rolls, reg. 4/6 lbs. av.	27 @ 28	26 @ 27	
Rolls, reg. 6/8 lbs. av.	26 @ 27	25 @ 26	
Tenderloins, steers	65 @ 70	60 @ 65	
Tenderloins, cows	35 @ 40	30 @ 35	
Tenderloins, bulls	45 @ 50	40 @ 45	
Shoulder clods	24 @ 25	23 @ 24	

DRESSED VEAL

Good	25 @ 26
Medium	24 @ 25
Common	23 @ 24

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good to choice	22 @ 23
Genuine spring lambs, good to medium	21 @ 22
Genuine spring lambs, medium	19 @ 20
Sheep, good	9 @ 12
Sheep, medium	7 @ 9

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	
head on; leaf fat in	\$17.75 @ 17.88
Pigs, small lots (60-110 lbs.)	
head on; leaf fat in	19.25 @ 19.50

FRESH PORK CUTS

Western		City	
Pork loins, fresh, 10/12 lbs.	22½ @ 23	22½ @ 23	
Shoulders, 10/12 lbs. av.	22 @ 23	22 @ 23	
Butts, regular, 4/6 lbs.	25½ @ 26½	25½ @ 26½	
Hams, regular, fresh, 10/12 lbs. av.	28 @ 29	28 @ 29	
Hams, skinned, fresh, 10/12 lbs.	30 @ 31	30 @ 31	
Picnics, fresh, 6/8 lbs.	21 @ 22	21 @ 22	
Pork trimmings, 90/95% lean	32½ @ 33	32½ @ 33	
Pork trimmings, regular 60% lean	17½ @ 18½	17½ @ 18½	
Spareribs, medium	17½ @ 18	17½ @ 18	
Pork loins, fresh, 10/12 lbs.	24 @ 25	24 @ 25	
Shoulders, 6/8 lbs. av.	24 @ 24½	24 @ 24½	
Butts, regular, 1½/3 lbs.	33 @ 34	33 @ 34	
Hams, regular, fresh, 10/12 lbs.	28 @ 29	28 @ 29	
Hams, skinned, fresh, 10/12 lbs.	30 @ 31	30 @ 31	
Picnics, fresh, 4/6 lbs. av.	23 @ 23½	23 @ 23½	
Pork trimmings, 90/95% lean	33 @ 34	33 @ 34	
Pork trimmings, reg. 50% lean	18 @ 18½	18 @ 18½	
Beef tongue, light	22 @ 23	22 @ 23	
Boston butts	27 @ 27½	27 @ 27½	

COOKED HAMS

Cooked hams, choice, skin on, fattened	48
Cooked hams, choice, skinless, fattened	53

SMOKED MEATS

Regular hams, 8/10 lbs. av.	30½ @ 31
Regular hams, 10/12 lbs. av.	30½ @ 31
Regular hams, 12/14 lbs. av.	30 @ 31
Skinned hams, 10/12 lbs. av.	31½ @ 32
Skinned hams, 12/14 lbs. av.	31 @ 31½
Skinned hams, 16/18 lbs. av.	31 @ 32
Skinned hams, 18/20 lbs. av.	28½ @ 29
Picnics, 4/6 lbs. av.	25½ @ 26
Picnics, 6/8 lbs. av.	25½ @ 26
Bacon, boneless, western	27½ @ 28
Bacon, boneless, city	27 @ 28
Beef tongue, light	22 @ 23
Beef tongue, heavy	30 @ 31

BUTCHERS' FAT

Shop fat	\$3.75 per cwt.
Breast fat	4.75 per cwt.
Edible suet	5.50 per cwt.
Inedible suet	5.25 per cwt.

GREEN CALFSKINS

	5-9	9½-12½	12½-14	14-18	18 up
Prime No. 1 veals	23	3.20	3.35	3.40	3.70
Prime No. 2 veals	21	2.90	3.05	3.10	3.30
Buttermilk No. 1	18	2.70	2.85	2.90	
Buttermilk No. 2	17	2.55	2.70	2.75	
Branded gruby	12	1.75	1.90	1.95	2.00
Number 3	12	1.75	1.90	1.95	2.00

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, January 14, 1942:

	CHICAGO	BOSTON	NEW YORK	PHILA.
Fresh Beef:				
STEER, Choice:				
400-500 lbs. ¹	\$21.50 @ 22.50			
500-600 lbs.	21.00 @ 22.00		\$22.50 @ 23.00	
600-700 lbs. ²	20.50 @ 21.50	\$20.50 @ 21.50	21.50 @ 22.50	\$22.00 @ 23.00
700-800 lbs. ²	20.00 @ 21.00	20.00 @ 21.00	21.00 @ 21.50	21.00 @ 22.50
STEER, Good:				
400-500 lbs. ¹	20.50 @ 21.50			
500-600 lbs.	20.00 @ 21.00		22.00 @ 22.50	
600-700 lbs. ²	20.00 @ 20.50	20.00 @ 20.50	20.50 @ 21.50	20.00 @ 21.50
700-800 lbs. ²	19.50 @ 20.50	19.50 @ 20.00	20.00 @ 20.50	20.00 @ 21.00
STEER, Commercial:				
400-600 lbs. ¹	17.50 @ 19.50		18.50 @ 19.50	18.00 @ 19.00
600-700 lbs. ²	17.00 @ 19.00	18.50 @ 19.50	19.00 @ 20.00	18.50 @ 20.00
STEER, Utility:				
400-600 lbs. ¹	16.00 @ 17.50	17.50 @ 18.50	17.00 @ 18.50	
COW (All Weights):				
Commercial	16.00 @ 16.50	16.50 @ 17.50	16.00 @ 17.00	
Utility	15.50 @ 16.00	16.00 @ 16.50	15.50 @ 16.00	16.00 @ 16.50
Cutter	14.75 @ 15.00	15.50 @ 16.00	14.50 @ 15.50	15.00 @ 16.00
Canner	14.00 @ 14.50			
Fresh Veal and Calf:				
VEAL, Choice:				
80-130 lbs.	23.00 @ 25.00	24.00 @ 26.00	26.00 @ 28.00	25.00 @ 28.00
VEAL, Good:				
50-80 lbs.	21.00 @ 22.00	22.00 @ 24.00	22.00 @ 25.00	23.00 @ 25.00
80-130 lbs.	21.00 @ 23.00	23.00 @ 25.00	24.00 @ 26.00	23.00 @ 25.00
VEAL, Commercial:				
50-80 lbs.	19.00 @ 20.00	20.00 @ 22.00	20.00 @ 22.00	20.00 @ 22.00
80-130 lbs.	20.00 @ 21.00	21.00 @ 23.00	21.00 @ 23.00	19.00 @ 21.00
VEAL, Utility:				
All weights	16.50 @ 18.00	18.00 @ 20.00	19.00 @ 21.00	18.00 @ 19.00
Fresh Lamb and Mutton:				
LAMB, Choice:				
30-40 lbs.	21.00 @ 22.00	22.00 @ 23.00	23.00 @ 24.00	22.00 @ 23.00
40-45 lbs.	20.50 @ 21.50	21.00 @ 22.00	22.00 @ 23.00	21.50 @ 22.50
45-50 lbs.	20.00 @ 21.00	20.00 @ 21.00	21.00 @ 22.00	20.00 @ 21.00
50-60 lbs.	19.50 @ 20.00	19.00 @ 20.00	20.00 @ 21.00	18.00 @ 20.00
LAMB, Good:				
30-40 lbs.	20.00 @ 21.00	21.00 @ 22.00	22.00 @ 23.00	20.00 @ 21.00
40-45 lbs.	19.50 @ 20.50	20.00 @ 21.00	21.00 @ 22.00	20.00 @ 21.00
45-50 lbs.	19.00 @ 20.00	19.00 @ 20.00	20.00 @ 21.00	19.00 @ 20.00
50-60 lbs.	18.00 @ 19.00	18.00 @ 19.00	19.00 @ 20.00	18.00 @ 19.00
LAMB, Commercial:				
All weights	17.50 @ 18.50	17.50 @ 19.50	18.00 @ 20.00	17.00 @ 18.00
LAMB, Utility:				
All weights	16.50 @ 17.50	17.00 @ 19.00	17.50 @ 19.00	16.00 @ 17.00
MUTTON (Ewe) 70 lbs. down:				
Good	9.00 @ 10.00	11.00 @ 12.00	10.50 @ 11.50	
Commercial	8.00 @ 9.00	10.00 @ 11.00	10.00 @ 11.00	
Utility	7.00 @ 8.00	8.50 @ 10.00	8.50 @ 10.00	
Fresh Pork Outs:				
LOINS No. 1 (Bladeless Incl.):				
8-10 lbs.	19.00 @ 20.00	22.50 @ 23.00	21.00 @ 22.00	22.00 @ 23.00
10-12 lbs.	19.00 @ 19.50	22.50 @ 23.00	21.00 @ 22.00	22.00 @ 23.00
12-15 lbs.	18.50 @ 19.00	21.50 @ 22.50	20.00 @ 21.00	21.00 @ 22.00
16-22 lbs.	18.00 @ 18.50			
SHOULDERS: Skinned N. Y. Style:				
8-12 lbs.	21.00 @ 22.00		22.00 @ 23.00	22.00 @ 23.00
BUTTS, Boston Style:				
4-8 lbs.	23.50 @ 24.50		25.00 @ 26.50	25.00 @ 26.00
SPARE RIBS:				
Half sheets	15.00 @ 15.50			
TRIMMINGS:				
Regular	14.50 @ 15.00			

¹Includes heifer 300-450 lbs and steer down to 300 lbs. at Chicago. ²Includes Koshered beef sales at Chicago. ³Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

FANCY MEATS

Fresh steer tongues, untrimmed, per lb.	17
Fresh steer tongues, l.c. trimmed, per lb.	30
Sweetbreads, beef, per lb.	25
Sweetbreads, veal, a pair	60
Beef kidneys, per lb.	11
Mutton kidneys, each	5
Livers, beef, per lb.	20
Oxtails, per lb.	18
Beef hanging tenders, per lb.	30
Lamb frics, a pair	12

FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand January 1, 1942, with comparisons:

	Jan. 1, 1942	Jan. 1, 1941	Jan. 1, 5-yr. av. 1937-41
M lbs.	M lbs.	M lbs.	M lbs.
Broilers	14,048	11,170	14,245
Fryers	18,186	14,327	14,686
Roasters	45,582	35,118	33,173
Fowls	44,269	41,461	30,012
Turkeys	49,956	60,626	39,277
Ducks	6,876	7,992	6,169
Miscellaneous	21,412	20,819	27,738
Unclassified poultry	18,045	18,852	(2)
Total	218,374	208,965	165,300

¹Carried under "miscellaneous poultry" previous to January 1, 1940.

If you are finding it difficult to obtain packinghouse workers, watch the Provisioner's classified page.

Tallow and Grease Tone Firm on Moderate Trade

NEW YORK, JANUARY 14, 1942

TALLOW.—A moderate trade but a higher and stronger market was noted in tallow the past week. Larger soapers were inquiring for supplies generally, following reports that the 90-day inventory order would be revised. The large Cincinnati soaper paid 9½¢ for extra, up ¼¢ from previous week; later indications were that soapers bidding that figure secured moderate amounts from local weekly suppliers. Large producers were not selling to any extent, anticipating still higher prices. In most quarters the talk was that tallow would shortly seek the ceiling price level. It was difficult to estimate volume of business passing at the higher levels, but it is probable that local soapers secured several hundred thousand pounds. Edible was quoted at 9¼¢@9½¢ nominal; extra, 9½¢ bid, and special, 9½¢ n.

STEARINE.—The market was firmer at New York, with sales reported at 10 and 10½¢. Market for oleo 10¼¢@10½¢.

OLEO OILS.—Trade was limited but the market steady at New York. Extra quoted 11½¢@13¢; prime, 11¼¢@11½¢, and lower grades, 11¢@11½¢.

GREASE OIL.—Trade was moderate, but prices steady. No. 1 was 13½¢; No. 2, 13¼¢; extra, 14¼¢, extra No. 1, 13½¢; winter strained, 14½¢; prime burning, 15¢, and prime inedible, 14½¢.

NEATSFOOT OIL.—Trade was routine at New York but the market steady. Extra quoted at 14¢; No. 1, 13½¢; prime, 14½¢, and pure, 17½¢.

GREASES.—Trade was moderately active but the grease market firm at New York, with some improvement in inquiry and light offerings from producers. House grease sold at 9¢, up ¼¢ to ½¢ from the previous week, and it was said that yellow grease could have sold at 9½¢ if available. Firmness in tallow shaped the trends in greases. Yellow and house quoted 9½¢; brown, 8¼¢@8½¢; choice white, 9½¢ n.

CHICAGO, JANUARY 15, 1942

TALLOW.—The tallow market at Chicago turned firmer last weekend and this week maintained a firm tone. Trade was limited, however, by uncertainty over the recent inventory control order. Monday brought scattered trading at the advanced levels; there were bids of 9¢, southeast point, for No. 3. Further scattered trade on Tuesday involved a few tanks of prime at 9½¢ and special at 9¼¢, Cincinnati and southeast point. Couple of tanks No. 1 sold at 9¼¢, Cincinnati. At midweek, a few more sales of prime were reported at 9½¢ and special at 9¼¢, Cincinnati, also believed paid at Chicago. Thursday's quotations: Edible, 9½¢@9½¢; fancy, 9½¢; prime, 9½¢; special, 9¼¢ and No. 1, 9¼¢@9¼¢.

STEARINE.—This market was firmer at Chicago, with prime oleo quoted 10¢ n and yellow grease, 9¢@9¼¢.

OLEO OIL.—Oleo oils were nominally quoted at the ceiling prices of 11½¢ for extra and 11¼¢ for prime.

GREASE OIL.—Quotations were as follows: No. 1, 13¢; No. 2, 12½¢; extra, 13½¢; extra No. 1, 13¼¢; extra winter strained, 14¢; prime burning, 14½¢; prime inedible, 14½¢, and special No. 1, 13½¢. Acidless tallow oil was 13¢.

NEATSFOOT OIL.—Quotations were: Extra neatsfoot oil, 13½¢; No. 1, 13¼¢; prime, 14¢; pure, 17¢, and cold test, 27¢.

GREASES.—Greases showed a firmer tendency at Chicago this week, taking their cue from the trend of the tallow market. Trading was not on a large scale, however, due to hesitation over the inventory control order. Early in week, some white grease moved at 9½¢, Chicago and Kansas City; good yellow sold Tuesday at 9¢, Chicago. Wednesday's market was firm, with bids of 9½¢ in the market for white grease and good yellow salable at 9¢. Thursday's quotations were: Choice white, 9¼¢@9½¢; A-white, 9¼¢ n; B-white, 9½¢; yellow, 8¼¢@9¢, and brown, 8¼¢@8½¢.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, January 15)

Chicago by-products markets showed additional strength this week on light offerings. Most notable advances were in packinghouse feeds, where gains of \$2.50 to \$5.00 were recorded by several items. Last sales of cracklings were at the levels shown; movement is limited due to small supply. Sales were reported in the dried blood at 11-12¢ tankage, but several items were quoted on a nominal basis in the absence of active trading.

Blood

	Unit
Unground	Ammonia \$5.35@5.40

Digester Feed Tankage Materials

Unground, 11 to 12% ammonia	\$5.65@5.75
Unground, 6 to 10% choice quality	8.00
Liquid stick	2.00@2.25

Packinghouse Feeds

	Carlots, Per ton
60% digester tankage	\$80.00
50% meat and bone scraps	75.00
Blood-meal	85.00
Special steam bone-meal	50.00

Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$37.50@38.00
Steam, ground, 2 & 28	87.50

Fertilizer Materials

	Per ton
High grade tankage, ground	4.25n
10@11% ammonia	30.00@31.00
Bone tankage, unground, per ton	3.00@3.25n
Hoof meal	3.00@3.25n

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	
45 to 52% protein (low test)	\$1.25
57 to 62% protein (high test)	1.20

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$1.00*
Hide trimmings (limed)	.90*
Sinews and pizzles (green, salted)	1.00*
	Per ton
Cattle jaws, skulls and knuckles	\$40.00n
Pig skin scraps and trim, per lb.	7¢@7½¢

*Denotes ceiling price.

Bones and Hoofs

	Per ton
Round shins, heavy	\$65.00@75.00
light	65.00
Flat shins, heavy	60.00@65.00
light	60.00
Blades, buttocks, shoulders & thighs	57.50@60.00
Hoofs, white	55.00@57.50
Hoofs, house run, assorted	30.00@32.50
Junk bones	30.00@31.00

Animal Hair

Winter coil dried, per ton	\$60.00
Summer coil dried, per ton	32.50@35.00
Winter processed, black, lb.	8¼¢@9
Winter processed, gray, lb.	8
Cattle switches	4 @ 4½

PORK SAUSAGE SEASONING SOUTHERN STYLE

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"The Successor to Wasteful, Old-Fashioned Shrouds"

THE CLEVELAND COTTON PRODUCTS CO.
CLEVELAND, OHIO

Cotton Oil Futures Remain Firm in Moderate Trading

THE New York cottonseed oil futures market displayed a firm undertone in moderate trading throughout the past week. Operations were mainly of an evening up character by longs as well as shorts, as shown by the daily decline in the open interest in the market. Prices worked up to within 8 to 12 points of the ceiling price levels, with March and May hitting 13.87 and July 13.86, but reacted about 15 points from the highs.

There was no disposition to take on new long lines, or to take the short side. This was due to the complicated situation in the trade as a result of the price ceiling and the 90-day inventory order. The latter regulation restricted cash trade, especially among those having 90 days or more inventory on hand, and this was reflected in futures. Crude oil in the South was held at ceiling price levels by mills; when refines did make purchases of crude, there did not appear to be any hedging pressure against it on the futures market.

EASTERN FERTILIZER MARKETS

New York, January 14, 1942

The markets were strong during the past week. Tankage sold at \$5.00 & 10c, f.o.b. shipping points, and very little South American material was offered. Last sales of blood were at \$5.00 f.o.b. New York and at outside points. The market is in a well sold up position.

Cracklings jumped up to \$1.15 per unit, with a good demand indicated from the buyers. South American freight space is still hard to obtain, with offerings from South America limited accordingly.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.00
Blood, dried, 16% per unit.....	5.10
Unground fish scrap, dried 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.75 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
January shipment.....	55.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.75 & 10c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.00
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	5.00 & 10c
Phosphates	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$37.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	\$7.50
Superphosphate, bulk, f.o.b. Baltimore, per ton 16% fat.....	10.10
Dry Rendered Tankage	
50/55% protein, unground.....	\$1.15
60% protein, unground.....	1.15

One report that the 90-day inventory order would be revised was followed by large purchases of crude cotton oil at the ceiling price levels of 12½c in the Southeast and Valley and 12½c in Texas, with estimates that more than 300 tanks were traded. While some revision in the 90-day inventory order is expected, and OPM has indicated that the large refiners with storage capacity will be allowed to buy and store over their 90-day inventory requirements, no official announcement has been made.

December consumption of cottonseed oil totaled 238,075 bbls. and exceeded all expectations. This volume compared with about 181,000 bbls. in November and approximately 287,000 bbls. in December, 1940. Consumption for the five months ended with December amounted to 1,245,000 bbls. compared with 1,461,000 bbls. in the same period last season. The visible supply on January 1 was 2,128,000 bbls. compared with 2,106,300 bbls. a month earlier and 2,485,700 bbls. a year ago.

Consumption of cotton oil for the five months was running at an annual rate of about 3,000,000 bbls., which is the ten-year seasonal average. The cotton oil crush this season is expected to run around 2,800,000 bbls., and the carryover was 899,000 bbls., giving seasonal supplies of 3,699,000 bbls. Should 1941-42 consumption run 3,000,000 bbls., the carryover at the end of the season would be approximately 699,000 bbls., or 200,000 bbls. less than was carried over at the end of last season.

This week the government added coconut oil, copra, rapeseed oil, palm oil, and tung oil to the list of strategic materials which cannot be disposed of except through the Director of Priorities. Under the order, all imports (with certain exceptions) must be made by government agencies and supplies afloat must be sold to these agencies.

Demand for refined oils was fairly good and the markets were firmer. Winterized cotton oil in tanks at New York was quoted at 15¼c and drums at 16½c; refined peanut oil in tanks was 15½c and drums, 16½c; refined

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt.....	12½ @ 12½
White deodorized, bbls., f.o.b. Chicago.....	15½
Yellow, deodorized.....	15½
Soap stock, 50% f.f.a., f.o.b. consuming points.....	3½
Soybean oil, in tanks, f.o.b. mills.....	11¼ @ 11¼
Corn oil, in tanks, f.o.b. mills.....	12¼ @ 12¼

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	18¼
White animal fat.....	15¼
Water churned pastry.....	16¼
Milk churned pastry.....	17¼
Vegetable type.....	14¼

soybean oil in tanks was 13% @ 13½c and drums 14½c and higher, while refined corn oil was said to have been cleaned up at 13¼c.

COCONUT OIL.—The market continued nominal pending developments. Coconut oil was added to the list of strategic materials under priority control this week.

CORN OIL.—Last sales of crude corn oil were at 12¼c, Chicago, and sellers at midweek asked 12½c. Refined corn oil was reported cleaned up 13¼c, Chicago.

SOYBEAN OIL.—Extracted bean oil traded in a moderate way at 11½c, Decatur, but little or no business was reported in expeller oil. The latter was quoted 11¼ @ 11½c most of the week, but became a little softer on Wednesday, and was quoted by some at 11¼ @ 11½c. Refined bean oil at New York was 13% @ 13½c in tanks, while drums sold at 14¼c.

PALM OIL.—Nigre spot in drums was 9.02c; tanks, 8.21c, and plantation tanks nearby, 8.30c.

PEANUT OIL.—Last sales of Southeast crude peanut oil were at 13c and that figure was bid.

COTTONSEED OIL.—Valley and Southeast crude were quoted Wednesday at 12¼c bid @ 12½c asked; Texas, 12½c asked at common points; Dallas, 12½c nominal.

Futures market transactions for the week at New York were:

FRIDAY, JANUARY 9, 1942

	Sales	Range		Bids	Asked
		High	Low		
January.....	7	13.83	13.80	13.81	82tr
February.....	59	13.86	13.71	13.82	sale
March.....	83	13.83	13.71	13.82	nom
April.....	21	13.83	13.74	13.82	nom
May.....	21	13.83	13.74	13.82	nom
June.....	21	13.83	13.74	13.82	nom
July.....	21	13.83	13.74	13.82	nom
August.....	21	13.83	13.74	13.82	nom

Sales 170 contracts.

SATURDAY, JANUARY 10, 1942

January.....	1	13.81	13.81	13.81	13.84
February.....	4	13.87	13.82	13.85	13.87
March.....	17	13.85	13.81	13.85	trad
April.....	9	13.84	13.82	13.84	13.85
May.....	9	13.84	13.82	13.84	13.85
June.....	9	13.84	13.82	13.84	13.85
July.....	9	13.84	13.82	13.84	13.85
August.....	9	13.84	13.82	13.84	13.85

Sales 31 contracts.

MONDAY, JANUARY 12, 1942

January.....	2	13.78	13.75	13.76	13.82
February.....	13	13.87	13.83	13.83	nom
March.....	28	13.87	13.82	13.83	13.84
April.....	8	13.86	13.83	13.83	13.83
May.....	8	13.86	13.83	13.83	13.83
June.....	8	13.86	13.83	13.83	13.83
July.....	8	13.86	13.83	13.83	13.83
August.....	8	13.86	13.83	13.83	13.83

Sales 51 contracts.

TUESDAY, JANUARY 13, 1942

January.....	13	13.83	13.75	13.76	13.80
February.....	13	13.83	13.75	13.76	13.79
March.....	10	13.83	13.73	13.75	13.78
April.....	3	13.76	13.76	13.76	13.76
May.....	3	13.76	13.76	13.76	13.76
June.....	3	13.76	13.76	13.76	13.76
July.....	3	13.76	13.76	13.76	13.76
August.....	3	13.76	13.76	13.76	13.76

Sales 26 contracts.

WEDNESDAY, JANUARY 14, 1942

January.....	4	13.65	13.64	13.65	13.75
February.....	10	13.81	13.79	13.81	13.81
March.....	12	13.74	13.68	13.72	13.76
April.....	16	13.75	13.68	13.73	13.76
May.....	3	13.75	13.72	13.73	13.73
June.....	3	13.75	13.72	13.73	13.73
July.....	3	13.75	13.72	13.73	13.73
August.....	3	13.75	13.72	13.73	13.73

Sales 31 contracts.

THURSDAY, JANUARY 15, 1942

January.....	4	13.65	13.64	13.65	13.75
February.....	10	13.81	13.79	13.81	13.81
March.....	9	13.79	13.77	13.80	13.80
April.....	1	13.78	13.78	13.79	13.79

(See later markets on page 30.)

1942

HAPPY NEW YEAR



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To meet their needs and serve them well,
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We're working hard to do our part
To keep production flowing,
So our friends can meet demand
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So in the days of forty-two
Depend on Stange flavor
To keep your products out in front,
And win the nation's favor.

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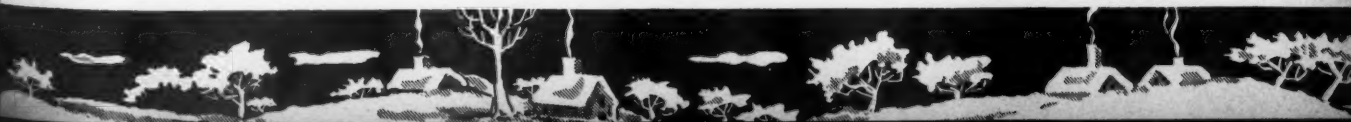
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1942



HIDES AND SKINS

Ceiling prices paid two packers for week's hide production—Market remains in tight position—Bids and offers on South American hides to be submitted to OPM.

Chicago

PACKER HIDES.—Trading continues in a routine way in the packer hide market. There is an active demand for everything available in the way of hides or calf and kipskins, and packers are dividing their production among regular tanner buyers; but according to reports in the trade, none of the buyers are having their full wants satisfied.

So far this week, two of the big packers have allocated hides among buyers, at full ceiling prices for all descriptions. Quantities have not been mentioned but they are said to be larger than previous week, and presumably take care of the full week's production.

The market generally continues in a tight position. New York packers are sold to the end of the year, as are also the Pacific Coast killers. The hides which have accumulated in the South American market while trading has been halted during the past few weeks are expected to move shortly; some attempt at trading in that market is re-

ported to be under way late this week. Calf and kipskin market are sold up closely, with an unsatisfied demand.

The open interest in hide futures at the close of business on January 9th totalled 139 lots, of which 121 lots were lodged in the March future. Certificated stocks of hides in Exchange warehouses on January 12th totalled 71,867 hides.

Preliminary estimate by the Tanners' Council places shoe production in Dec. around 37,500,000 pairs, the largest Dec. output on record, and 18.6 percent over Dec. 1940. Production for the year is estimated at 492,754,000 pairs, the largest annual production recorded; included in this total are about 14,700,000 pairs for Army and other services. Production in Jan. is expected to be slightly under a year ago.

OUTSIDE SMALL PACKER.—Scattered trading is reported in outside small packer all-weight hides at full ceiling level of 15c flat, or 15½c selected, for native steers and cows and a cent less for brands; untrimmed hides quotable a cent less. There is an active search for reasonably good offerings and these prices are readily obtainable.

PACIFIC COAST.—As previously mentioned, trading early last week and just prior thereto about cleared the Dec. production in the Coast market at

ceiling price of 13½c, flat, trimmed, for steers and cows, f.o.b. shipping points.

FOREIGN WET SALTED HIDES.

Some attempt at trading is reported under way late this week in the South American market, where action has been halted for the past five weeks at the request of the OPA and OPM. Dealers in South American hides were informed early this week that firm bids from tanner buyers, and firm offers from shippers, are to be submitted to Washington, with permits to be issued after consideration by the OPM. It is understood that bids on some re-sale offerings of frigorifico hides were placed before the OPM late this week, but details of course were not disclosed. Last reported trading in Argentine frigorifico standard steers was at 120 pesos, equal to about 18½c, c.i.f. New York; reject heavy steers at 115 pesos or 17½c; reject cows at about 16½c; these sales were made five weeks back and may have little bearing on the prices permitted by the OPM.

COUNTRY HIDES.—The country market is more active, in line with trade expectations after the turn of the year. Most of the trading is being done on an all-weight basis. Untrimmed all-weights up to 50-52 lb. avge. are reported moving at 14c flat, f.o.b. shipping points, or at 15c, flat, for trimmed stock. Some offerings of heavy steers and cows have been quietly absorbed around 13½c, flat, trimmed. Trimmed buff weights are usually quoted 15c flat, although some quote 14½c flat and

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15c selected, but hard to find offerings. Trimmed extremes are readily salable when offered at 15c flat, or 15½c selected. Bulls last sold at 9½c, trimmed. Glues quoted 11¼@12c, flat. All-weight branded hides sold at 13½c, flat, trimmed and untrimmed.

CALFSKINS.—There is very little action apparent in calfskins, as packers distributed their Dec. production about ten days back at full ceiling prices, 27c for 9½/15 lb. heavies, and 23½c for lights under 9½ lb. These prices are reported obtainable for anything offered.

City collectors have been keeping closely sold up at maximum levels, 20½c for ¾ lb. calfskins and 23c for 1½ lb., and outside cities are readily salable on same basis. Country calf are scarce and salable at 16c flat for 10 lb. and down, and 18c flat for 1½ lb., f.o.b. shipping points. The market is quotable at \$1.43, selected, for Chgo. city light calf and deacons.

KIPSKINS.—Packer kipskins were quiet, all packers having moved their Dec. production earlier at maximum prices, 20c for 15-30 lb. natives and 17½c for brands. No activity is expected until Jan. production has become known.

Chicago city kipskins are salable at top of 18c for 15-30 lb. natives and 17c for brands; accumulation should be increasing but collectors apparently find no difficulty in moving anything avail-

able. Country kips are salable at 16c, flat, f.o.b. shipping points.

The market is quotable at \$1.10 flat for packer regular slunks, and 55c flat for hairless.

HORSEHIDES.—There is a good steady trade on horsehides, with the market leaning toward the strong side; some buyers claiming to be working around \$7.10 top, selected, f.o.b. nearby points, for city renderers with manes and tails, while others quote in a range of \$7.00@7.25. Trimmed renderers are usually quoted \$6.75@6.90, del'd Chgo.; mixed city and country lots \$6.25@6.35, Chgo.

SHEEPSKINS.—There is a steady demand for shearlings to fill Government orders for the tanned skins and market quoted \$1.75@1.80 for No. 1's, \$1.25@1.35 for No. 2's and 80@85c for No. 3's, with variation in prices usually accounted for by differences in grading. One house reports moving a car this week at \$1.80, \$1.35 and 85c for the three grades. Pickled skins are steady and quoted \$8.00@8.25 per doz. packer production. There has been some trading by mid-west independent packers on Jan. lamb pelts; no details have been confirmed, in line with the usual practice, but the Jan. pelts are reported to have sold at \$3.40@3.50 per cwt. live weight basis, or about steady with prices paid for Dec. pelts. Outside small packer pelts are moving at \$2.50@2.70 each for good heavy lambs.

New York

PACKER HIDES.—The New York packers are closely sold up to the end of the year. There is a good inquiry for all hides at full maximum prices, with the possibility of quiet trading, as some packers are reported to be allocating hides as fast as packs are closed.

CALFSKINS.—Demand continues far in excess of supply on calfskins and both packers and collectors have been moving these quietly as fast as accumulated. Collector 3-4's are readily salable at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packer 3-4's are wanted at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended January 10, 1942, were 3,986,000 lbs.; previous week 5,270,000 lbs.; same week last year 5,340,000 lbs.; Jan. 1 to date, 5,983,000 lbs.; same period last year, 7,443,000 lbs.

Shipment of hides from Chicago for week ended January 10, 1942, were 6,659,000 lbs.; previous week 5,292,000 lbs.; same week last year, 4,893,000 lbs.; Jan. 1 to date, 8,107,000 lbs.; same period last year, 7,123,000 lbs.

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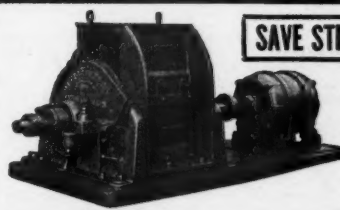
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WEEK'S CLOSING MARKETS

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Jan. 16, 1942:

PACKER HIDES			
Week ended Jan. 16	Prev. week	Cor. week, 1941	
Hvy. nat. strs.	@ 15½	@ 15½	@ 13½
Hvy. Tex. strs.	@ 14½	@ 14½	@ 13½
Hvy. butt brnd'd strs.	@ 14½	@ 14½	@ 13½
Hvy. Col. strs.	@ 14	@ 14	@ 13
Ex-light Tex. strs.	@ 15	@ 15	@ 13½
Brnd'd cows.	@ 14½	@ 14½	@ 13
Hvy. nat. cows.	@ 15½	@ 15½	@ 12½
Lt. Nat. cows.	@ 15½	@ 15½	@ 12½
Nat. bulls.	@ 12	@ 12	@ 8½
Brnd'd bulls.	@ 11	@ 11	@ 7½
Calfskins	23½ @ 27	23½ @ 27	23 @ 27
Kips, nat.	@ 20	@ 20	@ 20
Kips, brnd'd.	@ 17½	@ 17½	@ 15
Slunks, reg.	@ 1.10	@ 1.10	@ .80
Slunks, hris.	@ .55	@ .55	@ .60

CITY AND OUTSIDE SMALL PACKERS			
Nat. all-wts.	@ 15½	@ 15½	@ 12½
Branded	@ 14½	@ 14½	@ 11½
Nat. bulls.	@ 12	@ 12	@ 7½
Brnd'd bulls.	@ 11	@ 11	@ 7
Calfskins	20½ @ 23	20½ @ 23	20 @ 23
Kips	@ 18	@ 18	@ 18
Slunks, reg.	@ 1.10	@ 1.10	@ .75
Slunks, hris.	@ .55	@ .55	@ .50

All packer and small packer hides and skins quoted on trimmed, selected basis, except all slunks quoted flat.

COUNTRY HIDES			
Hvy. steers	13½ @ 13½	@ 13	@ 9
Hvy. cows	13½ @ 13½	@ 13½	@ 9
Buffs	@ 15	@ 15	@ 11½
Extremes	@ 15	@ 15	@ 13
Bulls	@ 9½	@ 9½	@ 6¼
Calfskins	16 @ 18	16 @ 18	14½ @ 15
Kipskins	@ 16	@ 16	13½ @ 14
Horsehides	6.25 @ 7.25	6.25 @ 7.10	5.60 @ 6.30

All country hides and skins quoted on flat basis.

SHEEPSKINS			
Pkr. shearings	1.75 @ 1.80	1.75 @ 1.80	1.65 @ 1.70
Dry pelts	24½ @ 25	24½ @ 25	19½ @ 20½

FRIDAY'S CLOSING

Provisions

Lard future trading continued within narrow limits; buying of January lard was credited to trade interests. Cash trade was only fair with prices easier. Chicago hog prices were 10c to 20c higher; top quoted at \$11.60. Government purchases had a strengthening effect on the provision market, particularly on boning materials, while green regular hams are steady.

Cottonseed Oil

Valley and Southeast crude 12½c paid; Texas, 12½c asked.

Quotations on New York bleachable cottonseed oil, Friday close, were: Mar. 13.87@13.88; May 13.82, sale; July 13.82@13.83; Sept. 13.83@13.86; 78 lots; closing steady.

FSCC PURCHASES

Purchases made by the Federal Surplus Commodities Corp. on January 16, consisted of 3,790,000 lbs. of Wiltshire sides, 14,599,300 lbs. of canned pork, 13,256,816 lbs. of lard, 75,275 100-yd. bundles of hog casings, 15,000 pieces of beef bungs, and 5,600,000 lbs. of cured pork.

Canadian Cattle and Hog Marketings Rise in 1941

MONTREAL.—Nearly 1,000,000 more Canadian hogs went to market in 1941 than in 1940, according to a recent report by the Dominion Department of Agriculture. The 6,426,990 hogs marketed set a record for the Dominion; 1940 deliveries totaled 5,583,942 head.

With the British bacon contract increased to 600,000,000 lbs. under the 1941-42 agreement, officials are looking for even heavier marketings in coming months.

Cattle marketings in 1941 totaled 1,239,526 head compared with 1,149,255 in 1940. Calf marketings were a little lower at 818,085 head compared with 829,621. Sheep and lambs marketings amounted to 817,212 head compared with 762,875 in 1940.

NEW YORK HIDE FUTURES

Closing Prices

Monday, Jan. 12.—Mar., June, Sept. and Dec. all 15.00 b; no sales; unchanged.

Tuesday, Jan. 13.—Mar. 15.00; June, Sept. and Dec. 15.00 b; 13 sales; unchanged.

Wednesday, Jan. 14.—Mar. 15.00; June, Sept. and Dec. 15.00 b; no sales; unchanged.

Thursday, Jan. 15.—Mar. 15.00; June, Sept. and Dec. 15.00 b; no sales; unchanged.

Friday, Jan. 16.—Mar. 15.00; June, Sept. and Dec. 15.00 b; no sales; closing unchanged.

HOG-CORN RATIO

The hog-corn price ratio in the United States in December, 1941, based on barrows and gilts, was 14.2, compared with 14.5 in November, and 10.4 in December, 1940. Average price received for hogs in December, 1941, was \$10.75, compared with \$10.22 in November, and \$6.37 in December, 1940. Yellow corn sold for 75.9c per bu. in December, 1941, 70.7c per bu. in November, and 61.5c per bu. in December, 1940.

RETURN EMPTY STEEL BARRELS

Customers were being urged this week by the Standard Oil Co. to return all lubricating oil and grease barrels as soon as they are empty so that all available barrels may be kept in circulation. All the firm's steel barrels are being marked with a red, white and blue label reading: "Do your part—We will do ours. Return drums as soon as empty. Keep 'em rolling for defense!"

Careless work in hog scalding costs money. Read "PORK PACKING." The National Provisioner's pork handbook.

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All state and B. A. I. ingredient labelling problems are solved with Great Lakes Branders. Interchangeable ingredient lists can be set up and interlocked in a few minutes and can be easily arranged to conform with all changes in formula and product. The Great Lakes method of ingredient labelling is superior in every respect—the perfect solution to every problem. Send now for full particulars.



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Truck Refrigeration Costs

(Continued from page 14.)

considerably. For simplicity it will be assumed that the truck being analyzed is equipped with insulation with a K value of .3. This means that .3 B.t.u. pass through each square foot of the insulation 1 in. thick per hour per degree temperature difference. The K value of 2 in. of this insulation, therefore, would be .15 B.t.u. The K value of 3 in. of this insulation is .1 and of 4 in. is .075 B.t.u.

In order to determine how much refrigerant a truck requires when the job to be done consists only of maintaining the product temperature at a given level, we must know how much heat enters through the insulation and when the doors are opened. Let us assume a packer truck serves 50 customers per day. The body is 8 ft. long, 5 ft. wide and 5½ ft. high and is insulated with 2 in. of insulation with a K value of .3 B.t.u. The truck is equipped with a full size door at the rear. This door is approximately 5 ft. wide and 5½ ft. high. Cold air is heavy and each time the door is opened—50 times per day—all the cool air in the truck flows out and is replaced with warmer outside air.

It is assumed that the truck carries sausage and ready-to-eat products which have a temperature of 45 degs. F. when loaded. The average outside temperature is 85 degs. F. and the truck is in service eight hours per day.

Loss by Door Openings

The first thing to determine is the number of square feet of insulation installed. This figures out as follows:

In roof: 8 ft. x 5 ft.=40 sq. ft.
In floor: 8 ft. x 5 ft.=40 sq. ft.
In sides: 2 (8 ft. x 5½ ft.)=88 sq. ft.
In ends: 2 (5 ft. x 5½ ft.)=55 sq. ft.
Total 223 sq. ft.

The K value of 2 in. of this insulation is .15 and the difference between the temperature of truck body air and that of outside air is 40 degs. F. The truck delivers eight hours per day. Therefore, there will pass through the insulation:

223 x 40 x .15 x 8=10,704 B.t.u.
The body has a capacity of 220 cu. ft. of air and the door is opened 50 times each working day. Eleven thousand cu. ft. of air, which must be cooled from 85 degs. F. to 45 degs. F., flows into the truck each day. In determining the number of B.t.u. required to effect this cooling, the total number of cubic feet of air entering the truck (11,000) is multiplied by the temperature difference (40 degs.) and divided by 33.

$$11,000 \times 40 = 13,333 \text{ B.t.u.}$$

33

The figure 33 used in this formula is based on the specific heat of air and its average moisture content. It is not accurate for all atmospheric conditions, but is safe to use for all practical calculations.

The total heat entering the truck body during an eight-hour working day is the sum of the infiltration through insulation (10,704 B.t.u.) plus the entry dur-

ing door openings (13,333 B.t.u.) or 24,037 B.t.u.

The refrigeration available in 1 lb. of dry ice under the conditions assumed is approximately 275 B.t.u.—that is 275 B.t.u. are required to sublime 1 lb. of this refrigerant, or the dry ice absorbs 275 B.t.u. in changing from a solid to a gas. Dividing 24,037 B.t.u. by 275 B.t.u. per pound gives 87.4 lbs. of dry ice needed to refrigerate the truck for an 8-hour day.

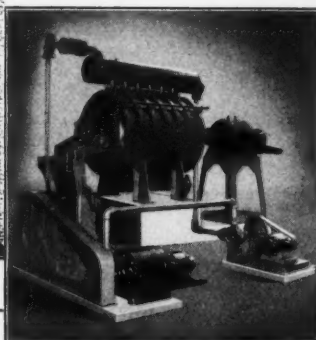
This appears high; therefore, let us determine how much daily dry ice consumption can be reduced by using 3 in. of insulation in the truck body. Three inches of insulation with a K value of .3 has a K value of .1. To arrive at the

desired results it is necessary to use .1 instead of the .15 employed in the foregoing calculations. All other values remain unchanged.

Heat infiltration through the body insulated with 3 in. of insulation is $223 \times 40 \times .1 \times 8 = 7,136 \text{ B.t.u.}$ and the total heat entry would be 7,136 B.t.u. plus 13,333 B.t.u., or 20,469 B.t.u. Dry ice consumption under these circumstances would be 20,469 B.t.u. divided by 275 B.t.u. per pound or 74.4 lbs.—13 lbs. less per day than would be required to refrigerate the same truck equipped with 2 in. of insulation. The problem then becomes one of determining whether it would pay the packer to invest in the extra inch of insulation.

VILTER PAKICE Equipment

Will PAY FOR ITSELF in YOUR Plant, too!



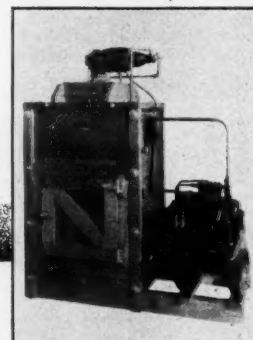
Many Meat Packers and Food Processors have paid for their new Vilter PAKICE Equipment out of actual savings . . . Savings in ice cost "as much as 70%" . . . Savings in time and labor . . . Savings in perishable foods, too, because of better refrigeration from slow-

HORIZONTAL Type VILTER PAKICE Equipment

Available in units from 15 to 30 tons daily capacity in 5-ton increments. Illustration—30-ton unit with Briquette-making attachment. Floor space—less than 9 x 12 feet.



THE VILTER MFG. CO.
2118 South First Street
Milwaukee, Wisconsin
Offices in Principal Cities



melting PAKICE . . . Savings in equipment, because PAKICE has no large, hard lumps to damage or dull grinder knives, as in sausage making.

FIND OUT how much PAKICE will save in YOUR Plant. The coupon will bring you facts and figures. Check it TODAY!

VERTICAL Type VILTER PAKICE Equipment

Available in units of ½, 1, 2½, and 5 tons daily capacity, with storage bin. Illustration—½ ton unit, completely self-contained.

THE VILTER MFG. CO.
2118 S. First St., Milwaukee, Wis.

Please send us more details on SAVINGS with VILTER PAKICERS to fit the following conditions:

Amount of Ice used: Daily _____ Annually _____
Water: Temperature _____ Cost _____
Power: Volts _____ Ph _____ Cycle _____
Cost per K. W. H. _____

Present cost of ice per ton _____
Name _____
Address _____
City _____ State _____

Time-Temperature Control

(Continued from page 15.)

absorbed by the product and a considerable quantity of water is being evaporated from the meat. The heating load is at the minimum at the end of the smoking operation and is then only great enough to compensate for radiation losses. To meet requirements of uniform temperature delivery and load variation, the controller must be able to bring about very small changes in heat input and yet be able to throttle heat input from a maximum to a minimum.

The dual controller used in the system shown here is a Brown air-o-line controller. Two important adjustments are incorporated in this instrument. One eliminates "hunting" under normal conditions and the other provides means of adjusting control for load variations.

In the system illustrated, dry bulb temperature is maintained by means of an air-o-motor valve in the steam supply to the heating coils. Humidity is regulated by an air-o-motor valve in the steam supply to the humidifier and a diaphragm air motor which operates return and fresh air dampers. When humidity is low, fresh air damper is closed and steam is allowed to flow to humidifier. The operation is reversed when humidity is too high.

Constant pressure is maintained in the smokehouse by a static pressure regulator. When static pressure is maintained by a regulator, exhaust damper

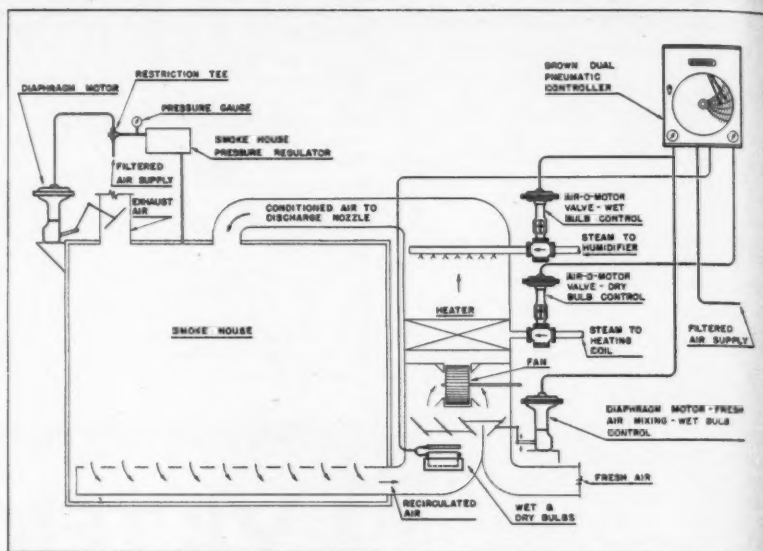


FIG. 3.—INSTRUMENTS FOR CONTROLLING AIR-CONDITIONED SMOKEHOUSE

All conditions influencing smoking results can be regulated closely. Temperature and relative humidity are automatically maintained at desired points.

is adjusted so that it will not exhaust a greater quantity of air than is being taken in by fresh air damper. In this

manner smoke density is maintained in a more uniform degree and loss of heat through air duct minimized.

FINANCIAL NOTES

Geo. A. Hormel & Co. has declared dividends of 50c and \$1.50 on its common and preferred stocks, respectively, both payable February 16 to all shareholders of record on January 24.

NO PRIORITIES

ON THE
CORRECT
ANSWER
TO
PUMPING
PROBLEMS

Under present conditions, with priorities in effect on all types of machinery, the correct answer to your pumping problem is doubly important. You can't afford to gamble.

Today, more than ever before, pumps must DELIVER. So industry depends on Viking Rotary Pumps, backed by their long record of rugged, trouble-free performance.

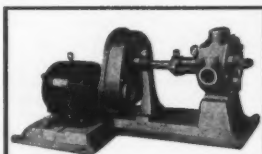
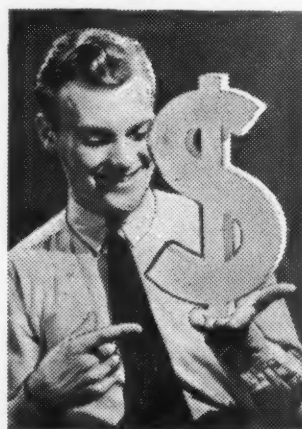


Figure 12—Pump back-geared to motor. Cast iron gears and non-metallic pinion. Available in 5, 10, 20, 35, 50 and 90 GPM sizes. Viking relief Valve on Pump Head included at slight extra cost. Complete information in Bulletin 2400. Write for it.



If you have a pumping problem, tell us about it. We'll do our best to help you. Our Viking installation and maintenance booklet free on request.

VIKING Pump COMPANY
CEDAR FALLS IOWA



MAKE
DOLLARS
BUY
MORE

Don't let broken, rutted, crumbling cement floors interfere with production or cause accidents. Repair floors with Cleve-O-Cement and be done with floor trouble. Cleve-O-Cement is not a temporary asphalt patch—but a permanent composition that gives greater serviceability than cement itself. Cleve-O-Cement dries hard as flint overnight and stronger in 24 hours than ordinary cement in 28 days. Unaffected by freezing temperatures or moisture. Won't crumble, crack or dust. Slip-proof, non-porous, water-proof and resists lactic acid. Ideal for cooling room floors or refrigerated areas. Any maintenance man can easily apply. Write for FREE Test Offer.

THE MIDLAND PAINT & VARNISH CO.
9119 Reno Ave. Cleveland, Ohio

CLEVE-O-CEMENT

Zero Temperature with



Refrigeration



THE Cumberland Automobile and Truck Co. is maintaining zero temperature in its fleet of eight big trailer trucks, operating from Bridgeton, N. J., to such distant points as Chicago and Florida. Frick Refrigerating Units, with special electric drive, carry the cooling load with both dependability and

economy. And, Frick Refrigeration is used for quick-freezing and storing 35 million pounds of food annually, at Seabrook Farms. Let us quote you on your cooling needs.



NEW CRANE BULLETINS HELP YOU AVOID PIPING TROUBLE

These new illustrated shop bulletins for your pipe fitters and maintenance crews help them install piping properly and keep it working right. Also, help you train new men to do a better job. Ask your Crane Representative for this timely service—or, write direct. It's free!

CRANE VALVES • FITTINGS • PIPE
PLUMBING • HEATING • PUMPS
CRANE CO., GENERAL OFFICES:
836 S. MICHIGAN AVE., CHICAGO
NATION-WIDE SERVICE THROUGH BRANCHES AND WHOLESALERS IN ALL MARKETS

CONFIDENTIAL SERVICE FOR THE MEAT PACKING TRADE

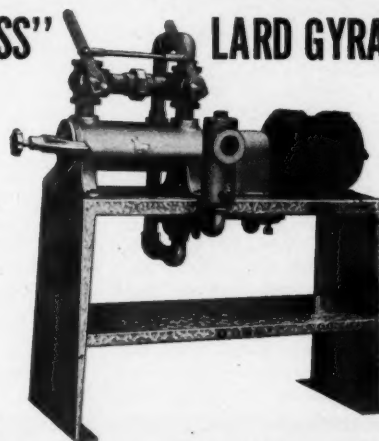
We like to have our customers think of us as they think of their attorney or accountant—an integral part of their business. We take pride in the fact that we are entrusted with the preparation of the carefully guarded seasoning formulas which so vitally affect the success of meat specialties. Why not benefit by our wide experience and the fact that we have access to the world's finest natural spices. Write us.



H. J. MAYER & SONS CO.

8819-27 SOUTH ASHLAND AVENUE • CHICAGO, ILLINOIS
Canadian Sales Office: 139 Bay Street, Toronto Canadian Plant: Windsor, Ontario

"BOSS" LARD GYRATOR



This machine is invaluable for the making of high grade lard. It whips the lard into a smooth, fluffy mass, free from air pockets. Color and texture of the finished product are materially improved and the tendency toward rancidity is avoided.

"BOSS" assures

Best Of Satisfactory Service

The Cincinnati Butchers' Supply Co.

Mail Address: P. O. Box D, Elmwood Place Station,
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Factory: Helen & Blade Sts., Cincinnati, Ohio
824 Exchange Ave., U. S. Yards, Chicago, Ill.

LIVESTOCK MARKETS *Weekly Review*

Cattle and Lamb Feeding Situation

Sheep and Lambs

ABOUT 4 per cent more sheep and lambs were on feed for market on January 1, 1942, than a year earlier, according to the U. S. Department of Agriculture. The estimated number this year was 6,750,000 head, compared with revised estimates of 6,479,000 head in 1941, 5,841,000 in 1940, and 5,885,000 in 1939. The number this year established a new high record for January 1.

The numbers on feed January 1 this year were larger in both the eleven Corn Belt states and in states outside the Corn Belt. In the eleven Corn Belt states, the total this year was 3,727,000, compared with 3,681,000 and was the largest on record. All of the increase this year was in the three states west of the Missouri river with numbers down in all the other states, except Missouri, which shows no change.

Nebraska, Kansas and South Dakota had 329,000 more on feed this year than last. Most of the record number in Kansas were sheep being fattened on wheat pastures. In Nebraska numbers were larger than last year in all important areas, with the Scotts Bluff area up about 70,000 head. The largest decreases among the Corn Belt states were in Iowa, down 93,000 head, Minnesota, down 65,000 head and Ohio, down 45,000 head.

The total number on feed in states outside the Corn Belt was estimated at 3,003,000 head, an increase of 259,000 head. The number in the eleven far western states was 2,561,000 head this year compared with 2,374,000 head a year earlier. Although numbers were down in seven of these states, the sharp increase in the volume of feeding in Colorado and increases in Utah and Washington offset decreases elsewhere.

Cattle

THREE per cent fewer cattle were on feed for market in the eleven Corn Belt states on January 1, 1942, than a year earlier, according to report of the Department of Agriculture. About the same number were on feed as a year ago in the eleven western states, Texas and Oklahoma, and some decrease in the Lancaster, Pa., feeding area is reported. For the country as a whole, the total on feed January 1 was down slightly from last year but with that exception, was probably equal to the number on feed in any other year.

Eight of the eleven Corn Belt states had smaller numbers on feed than a year ago—the five eastern and the three central states. The decrease in the eastern Corn Belt was about 10 per cent. For the six states west of the Mississippi the total was about the same as last year, with rather sharp increases in the three states west of the Missouri river—South Dakota, Nebraska and Kansas—offsetting decreases in Minnesota, Iowa and Missouri.

This is the first time in the past five years when the number of cattle on feed in the Corn Belt on January 1 showed a reduction from a year earlier. With numbers down in the eastern and central Corn Belt and up in the western Corn Belt, the distribution of feeding among these three areas this year is more like that of the pre-drought years than in any year since 1934.

The estimated number of cattle on feed January 1 in the western states (including Texas and Oklahoma) was little changed from a year earlier. A considerable increase in Colorado and small increases in Montana, Wyoming, New Mexico, Utah, Idaho, Washington, Oklahoma and Texas about offset a

fairly large decrease in California and small decreases in Arizona and Nevada, with Oregon unchanged.

The decrease in cattle feeding in the Corn Belt states shown by the report is somewhat less than was indicated by the reduced shipments of feeder cattle into the Corn Belt during the summer and fall months. A considerable part of this reduction, however, was offset by the larger movement during November and December. The December movement this year was unusually large. Shipments inspected through markets were nearly two-thirds larger than last year and were the largest for the month in nearly 20 years. They were also the largest proportion of the total movement, July through December, on record. For this six-month period, the total was about 10 per cent smaller than last year, but was larger than in most years in the past decade.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., January 15.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog market was rather slow and very uneven, with prices steady to 20c lower.

Hogs, good to choice:

160-180 lb.	\$10.20@10.95
180-200 lb.	10.70@10.95
200-300 lb.	10.70@11.05
300-330 lb.	10.25@10.65
330-360 lb.	10.10@10.45

Sows:

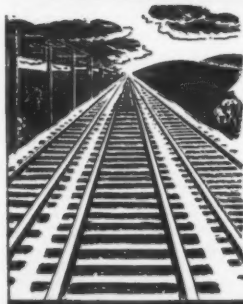
330 lbs. down	\$ 9.65@10.25
330-360 lb.	9.65@10.25
400-500 lb.	9.25@ 9.95

Receipts of hogs at Corn Belt markets for the week ended January 15:

	This week	Last week
Friday, Jan. 9	52,300	70,500
Saturday, Jan. 10	58,700	30,000
Monday, Jan. 12	57,500	75,200
Tuesday, Jan. 13	51,900	75,200
Wednesday, Jan. 14	60,700	68,500
Thursday, Jan. 15	59,300	41,000

KENNETT-MURRAY

LIVESTOCK BUYING SERVICE



*The Right Track to
Buying at a Profit*



FORT WAYNE, IND. DETROIT, MICH.
DAYTON, OHIO OMAHA, NEB. LOUISVILLE, KY.
LAFAYETTE, IND. SIOUX CITY, IOWA
CINCINNATI, OHIO NASHVILLE, TENN.
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FRANK R. JACKLE

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Offerings Wanted of:

Tankage, Blood, Bones, Cracklings, Hoofs

405 Lexington Ave.

New York City

Order Buyer of Live Stock

L. H. McMURRAY

Indianapolis, Indiana

NEW YORK LIVESTOCK

Livestock prices at Jersey City, January 13, 1942, as reported by the Agricultural Marketing Service were as follows:

CATTLE:

Steersunquoted
Cows, medium	8.50@ 9.50
Cows, cutter and common	7.50@ 8.25
Cows, canners	6.00@ 7.00
Bulls, good	10.50@11.50
Bulls, medium	9.00@10.00
Bulls, cutter to common	8.50@ 8.75

CALVES:

Vealers, good and choice	\$15.00@18.00
Vealers, common and medium	10.00@14.00
Vealers, culls	8.00@ 9.00
Calves, medium to good	10.50@10.70

HOGS:

Hogs, good and choice, 195-lb.	\$11.80
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LAMBS:

Lambs and sheepunquoted
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Receipts of salable livestock at Jersey City market for week ended January 10, 1942:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	1,962	1,718	184	189
Total, with directs	7,919	10,015	23,124	48,532

Previous week:

	Cattle	Calves	Hogs	Sheep
Salable receipts	1,336	880	188	179
Total, with directs	7,916	7,910	19,598	19,402

*Including hogs at 31st street.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Agricultural Marketing Service, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla., week ended January 10:

	Cattle	Calves	Hogs
Week ended Jan. 10	2,767	814	34,917
Last week	2,033	629	19,477
Last year	3,035	841	38,367

Cattle receipts for the year 1941 totaled 123,125 head—an increase of 37.1 per cent over 1940, and 28.4 per cent over 1939. Calf receipts totaled 34,076 head—6.3 per cent over 1940 and 10.5 per cent over 1939.

RECEIPTS AT CHIEF CENTERS

Receipts for the week ended January 10:

At 20 markets:	Cattle	Hogs	Sheep
Week ended Jan. 10	239,000	677,000	292,000
Previous week	165,000	497,000	243,000
1941	214,000	537,000	272,000
1940	188,000	616,000	245,000
1939	185,000	442,000	266,000
At 11 markets:		Hogs	
Week ended Jan. 10		599,000	
Previous week		444,000	
1941		456,000	
1940		547,000	
1939		370,000	
At 7 markets:	Cattle	Hogs	Sheep
Week ended Jan. 10	183,000	548,000	216,000
Previous week	126,000	394,000	162,000
1941	144,000	393,000	189,000
1940	129,000	475,000	167,000
1939	122,000	327,000	169,000

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, January 15, 1942, as reported by U.S. Department of Agriculture, Agricultural Marketing Service:

Hogs (soft & oily not quoted): CHICAGO NAT. STK. YDS. OMAHA KANS. CITY ST. PAUL

BARROWS AND GILTS:

Good-choice:

120-140 lbs.	\$ 9.75@10.60	\$ 9.75@10.75			
140-160 lbs.	10.35@11.00	10.60@11.35	\$10.40@10.85	\$10.65@11.00	\$10.25@10.90
160-180 lbs.	10.75@11.25	11.25@11.40	10.65@11.10	10.90@11.25	10.90@11.00
180-200 lbs.	11.15@11.50	11.35@11.45	10.90@11.20	11.15@11.30	10.90@11.00
200-220 lbs.	11.25@11.50	11.35@11.45	11.00@11.20	11.15@11.30	10.90@11.00
220-240 lbs.	11.35@11.45	11.30@11.40	10.90@11.20	11.10@11.25	10.90@11.00
240-270 lbs.	11.20@11.35	11.00@11.35	10.70@11.15	10.95@11.20	10.80@11.00
270-300 lbs.	11.10@11.25	10.75@11.20	10.50@10.85	10.75@11.10	10.60@10.90
300-330 lbs.	11.00@11.15	10.70@10.90	10.30@10.70	10.60@10.90	10.55@10.75
330-360 lbs.	10.90@11.10	10.60@10.80	10.25@10.50	10.50@10.75	10.50@10.60

Medium:

160-220 lbs.	10.25@11.25	10.35@11.30	10.25@10.90	10.75@11.25	10.65@11.00
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SOVS:

Good and choice:

270-300 lbs.	10.60@10.75	10.50@10.65	9.85@10.10	10.25@10.35	10.05@10.10
300-330 lbs.	10.50@10.65	10.50@10.60	9.85@10.10	10.25@10.35	10.05@10.10
330-360 lbs.	10.40@10.60	10.30@10.50	9.85@10.10	10.15@10.35	10.05@10.10

Good:

360-400 lbs.	10.25@10.45	10.20@10.40	9.75@10.00	10.10@10.25	10.00@10.10
400-450 lbs.	10.15@10.35	10.00@10.30	9.65@ 9.85	10.00@10.15	10.00@10.10
450-500 lbs.	10.00@10.25	9.85@10.15	9.60@ 9.75	9.85@10.10	10.00@10.10

Medium:

250-500 lbs.	9.35@10.15	9.50@10.25	9.25@ 9.65	9.75@10.25	9.75@10.10
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PIGS (Slaughter):

Med. & good, 90-120 lbs.	9.25@ 9.85	8.25@ 9.80			
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Slaughter Cattle, Vealers and Calves:

STEERS, choice:

750-900 lbs.	13.75@14.50	12.75@14.00	13.00@14.00	12.75@14.00	12.75@14.00
900-1100 lbs.	13.50@14.50	12.75@14.00	12.75@14.00	12.75@14.00	12.75@14.00
1100-1300 lbs.	13.00@14.50	12.50@13.75	12.50@14.00	12.50@14.00	12.75@14.00
1300-1400 lbs.	12.75@14.25	12.25@13.50	12.25@13.25	12.25@13.50	12.75@14.00

STEERS, good:

750-900 lbs.	12.00@13.50	11.25@12.75	11.00@13.00	11.25@12.75	11.00@12.75
900-1100 lbs.	12.00@13.75	11.25@12.75	10.75@13.00	11.00@12.75	11.00@12.75
1100-1300 lbs.	11.75@13.50	11.25@12.50	10.75@12.75	11.00@12.75	11.00@12.75
1300-1500 lbs.	11.75@13.00	11.00@12.50	10.75@12.25	11.00@12.50	11.00@12.50

STEERS, medium:

750-1100 lbs.	10.00@12.00	9.75@11.25	9.50@11.00	9.75@11.00	9.50@11.00
1100-1300 lbs.	10.00@12.00	9.50@11.00	9.50@10.75	9.75@11.00	9.50@11.00

STEERS, common:

750-1100 lbs.	8.75@10.00	8.50@ 9.75	8.50@ 9.50	8.50@ 9.75	8.00@ 9.50
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STEERS, HEIFERS AND MIXED:

Choice, 500-750 lbs.	13.50@14.50	12.50@13.50	12.50@13.50	12.00@13.25	12.25@13.50
Good, 500-750 lbs.	11.75@13.50	11.25@12.50	11.00@12.50	10.50@12.00	10.75@12.25

HEIFERS:

Choice, 750-900 lbs.	13.50@14.50	12.25@13.50	12.25@13.25	12.00@13.50	12.00@13.25
Good, 750-900 lbs.	11.50@13.50	11.00@12.50	10.50@12.25	10.50@12.25	10.50@12.00
Medium, 500-900 lbs.	9.50@11.75	9.00@11.25	9.25@10.50	9.00@10.50	8.75@10.50
Common, 500-900 lbs.	7.50@ 9.50	7.50@ 9.00	7.75@ 9.25	7.50@ 9.00	7.50@ 8.75

COWS, all weights:

Good	9.00@10.00	9.00@ 9.50	8.75@ 9.50	8.75@ 9.75	8.75@ 9.50
Medium	8.00@ 9.00	8.25@ 9.00	8.00@ 8.75	8.25@ 8.75	8.00@ 8.75
Cutter and common	7.00@ 8.25	7.00@ 8.25	6.50@ 8.00	6.75@ 8.25	7.00@ 8.00
Canner	5.50@ 7.25	6.00@ 7.00	5.00@ 6.50	5.75@ 6.75	6.00@ 7.00

BULLS (Ylgs. Excl.) all weights:

Beef, good	9.50@10.75	10.00@10.25	9.75@10.25	9.50@10.00	10.00@10.50
Sausage, good	9.75@10.60	9.75@10.25	9.65@10.00	9.50@10.00	9.75@10.50
Sausage, cutter and com.	8.75@ 9.75	8.75@ 9.75	8.75@ 9.65	8.75@ 9.50	9.00@ 9.75
Sausage, cutter and com.	8.25@ 8.75	7.75@ 8.75	7.50@ 8.75	7.50@ 8.75	8.00@ 9.00

VEALERS, all weights:

Good and choice	12.50@15.00	14.50@15.75	12.00@13.50	12.50@15.00	12.00@14.50
Common and medium	9.00@12.50	12.00@14.50	8.50@12.00	8.00@12.50	9.00@12.00
Cull	7.00@ 9.00	7.50@12.00	6.50@ 8.50	6.50@ 8.00	6.50@ 8.50

CALVES, 50 lbs. down:

Good and choice	10.00@11.50	9.50@11.50	9.00@11.50	9.50@11.50	10.00@11.50
Common and medium	8.50@10.00	7.50@ 9.50	7.50@ 9.00	7.00@ 9.50	8.50@10.00
Cull	7.00@ 8.50	6.25@ 7.50	5.50@ 7.50	6.00@ 7.00	6.50@ 8.50

Slaughter Lambs and Sheep:

LAMBS:

Good and choice*	12.40@12.85	12.15@12.75	12.15@12.50	12.25@12.50	12.25@12.40
Medium and good*	11.00@12.15	11.00@12.00	11.00@12.00	11.00@12.00	11.25@12.00
Common	9.50@11.00	9.00@10.75	9.25@11.00	9.25@10.75	9.50@10.75

YLG. WETHERS:

Good and choice*	10.00@10.75	10.00@10.50		10.25@10.85	
Medium*	8.75@ 9.75	8.50@ 9.75		9.00@10.00	

EWES:

Good and choice	5.75@ 6.75	5.25@ 6.50	4.25@ 6.00	5.00@ 5.90	4.75@ 6.25
Common and medium	3.75@ 5.75	3.50@ 5.25	3.00@ 4.25	3.75@ 5.00	3.25@ 4.75

*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as shorn. *Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades as combined represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.



**Liberty
Bell Brand**

Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.



**Selected
Sausage Casings**

MAY CASING COMPANY

619 West 24th Place, Chicago, Ill.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, January 10, 1942, as reported to The National Provisioner:

CHICAGO

Armour and Company, 15,228 hogs; Swift & Company, 10,216 hogs; Wilson & Co., 17,128 hogs; Western Packing Co., Inc., 2,695 hogs; Agar Packing Co., 8,168 hogs; Shippers, 20,369 hogs; Others, 39,565 hogs.
Total: 48,623 cattle; 3,480 calves; 113,361 hogs; 43,147 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,860	724	5,882	8,088
Cudahy Pkg. Co.	3,142	469	2,502	5,824
Swift & Company	4,200	643	3,756	5,896
Wilson & Co.	2,828	634	3,236	4,519
Indep. Pkg. Co.	375	...
Kornblum Pkg. Co.	1,606
Others	5,203	36	4,453	7,111
Total	21,241	2,506	20,206	31,544

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company	5,062	10,285	7,027
Cudahy Pkg. Co.	4,232	7,907	8,079
Swift & Company	4,824	6,393	5,155
Wilson & Co.	2,066	7,571	2,453
Others	14,533
Total	21,241	2,506	20,206

Cattle and calves: Eagle Pkg. Co., 21; Greater Omaha Pkg. Co., 140; Geo. Hoffman, 78; Lewis Pkg. Co., 747; Nebraska Beef Co., 668; Omaha Pkg. Co., 322; John Roth, 195; So. Omaha Pkg. Co., 929; Lincoln Pkg. Co., 272.
Total: 20,456 cattle and calves; 46,796 hogs; 25,694 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,773	2,375	14,204	5,228
Swift & Company	4,519	2,758	13,829	3,954
Hunter Pkg. Co.	2,061	190	8,529	818
Hell Pkg. Co.	2,995	...
Krey Pkg. Co.	2,805	...
Laclede Pkg. Co.	3,537	...
Shielf Pkg. Co.	1,388	...
Shippers	3,839	2,565	27,182	322
Others	3,951	...	14,034	606
Total	18,143	7,888	88,303	10,928

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	4,019	363	13,537	14,290
Armour and Company	4,173	849	11,880	6,301
Others	2,445	72	1,341	1,785
Total	10,637	784	26,758	22,386

Not including 13,488 hogs bought direct.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,008	69	17,655	5,625
Armour and Company	3,681	33	16,840	5,204
Swift & Company	3,199	84	10,792	3,607
Shippers	5,385	21	11,618	331
Others	348	12	137	...
Total	15,621	219	57,042	14,767

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,379	835	3,724	842
Wilson & Co.	3,141	758	3,527	1,175
Others	348	22	1,824	8
Total	6,868	1,615	9,375	2,025

Not including 581 cattle and 7,914 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,679	406	4,625	3,263
Wichita D. B. Co.	25
Dunn-Onterang	123	...	81	...
Fred W. Dold	180	...	756	...
Sunflower Pkg. Co.	40	...	230	...
Others	3,293	...	766	225
Total	5,350	406	6,458	3,488

Not including 33 cattle, 15 calves, 2,130 hogs and 4 sheep bought direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,389	68	4,505	4,126
Swift & Company	953	167	4,297	3,238
Cudahy Pkg. Co.	988	96	3,147	787
Others	1,688	252	1,767	5,150
Total	5,018	603	13,706	16,301

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,778	3,129	29,066	5,698
Cudahy Pkg. Co.	1,075	1,691	...	4,142
Rifkin & Son	853	38
Swift & Company	6,619	4,288	44,189	9,802
Others	5,368	1,531
Total	17,693	10,677	73,255	19,642

INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingman & Co.	2,640	859	24,989	3,383
Armour and Company	610	190	3,458	...
Hilgenfelder Bros.	10	...	1,000	...
Stumpf Bros.	150	...
Stark & Wetzel	198	42	677	3
Wabnitz and Deters	68	68	431	19
Maass Hartman Co.	53	16
Shippers	3,486	1,351	19,869	11,546
Others	1,056	163	839	123
Total	8,101	2,679	50,983	15,074

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	...	8	...	241
Ideal Packing Co.	61	10	582	...
E. Kahn's Sons Co.	610	152	8,406	1,574
Lohrey Packing Co.	162	...
H. H. Meyer Pkg. Co.	15	...	4,148	...
J. Schlachter	145	79	...	20
J. & F. Schroth P. Co.	18	...	2,579	...
J. F. Tegner Co.	375	156
Shippers	329	90	2,034	...
Others	1,567	640	48	243
Total	3,112	1,135	18,059	2,078

Not including 1,704 cattle, 240 sheep and 5,740 hogs bought direct.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,261	1,077	3,537	3,286
Swift & Company	3,052	823	3,071	3,185
Blue Bonnett Pkg. Co.	300	81	250	...
City Pkg. Co.	108	...	828	...
Rosenthal Pkg. Co.	27	5	30	5
Total	5,748	1,986	7,716	6,476

RECAPITULATION

CATTLE

	Week ended Jan. 10	Prev. week	Cor. week, 1941
Chicago	48,623	34,578	42,164
Kansas City	21,241	12,975	14,787
Omaha	20,456	15,866	17,423
East St. Louis	18,143	11,154	14,062
St. Joseph	10,637	7,001	5,726
Sioux City	15,621	11,096	10,576
Oklahoma City	6,868	4,894	5,170
Wichita	5,350	3,580	4,433
Denver	5,018	3,293	3,985
St. Paul	17,693	11,854	13,490
Milwaukee	3,424	2,538	4,157
Indianapolis	8,101	5,753	7,564
Cincinnati	3,112	2,417	3,477
Ft. Worth	5,748	5,221	5,014
Total	190,044	132,100	152,063

HOGS

	Week ended Jan. 10	Prev. week	Cor. week, 1941
Chicago	113,361	88,967	98,126
Kansas City	20,206	10,541	13,625
Omaha	46,796	31,371	27,281
East St. Louis	68,303	62,075	72,512
St. Joseph	26,758	15,413	17,788
Sioux City	57,042	34,398	28,021
Oklahoma City	9,375	8,111	7,783
Wichita	4,433	3,580	4,433
St. Paul	13,706	9,957	11,205
Milwaukee	73,255	52,596	50,101
Indianapolis	15,466	9,858	10,144
Cincinnati	50,983	39,392	49,324
Ft. Worth	18,059	16,290	22,736
Total	547,494	388,928	429,341

SHEEP

	Week ended Jan. 10	Prev. week	Cor. week, 1941
Chicago	43,147	34,461	39,406
Kansas City	31,544	24,229	29,429
Omaha	22,694	19,567	20,713
East St. Louis	10,928	7,553	10,816
St. Joseph	22,386	21,315	21,051
Sioux City	14,767	11,308	15,504
Oklahoma City	2,025	1,296	3,019
Wichita	3,488	2,065	4,483
Denver	16,301	8,008	13,757
St. Paul	19,642	13,987	14,473
Milwaukee	2,013	1,129	1,722
Indianapolis	15,074	7,727	10,012
Cincinnati	1,135	1,222	1,436
Ft. Worth	6,476	4,854	5,381
Total	211,620	158,279	191,293

*Cattle and calves. †Not including directs.

1941 CHICAGO TRUCK RECEIPTS

Meat animals received by motor truck at the Chicago Union Stock Yards during 1941, compared, were as follows: (000 omitted)

	Cattle	Calves	Hogs	Sheep
1941	1,189	137	2,578	321
1940	930	132	2,569	292
1939	882	128	1,960	330
1938	783	139	1,751	347
1937	707	164	1,582	352
1936	777	158	1,625	367
1935	697	176	1,234	482
1934	668	174	1,867	354
1933	464	126	1,954	349

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mon., Jan. 5	13,927	615	81,435	9,158
Tues., Jan. 6	14,213	916	88,637	14,081
Wed., Jan. 7	12,104	681	33,733	7,244
Thurs., Jan. 8	7,074	596	22,261	10,865
Fri., Jan. 9	2,681	494	24,661	10,607
Sat., Jan. 10	400	...	7,506	500
Total this week	50,399	3,302	158,227	52,525
Prev. week	34,588	3,421	121,314	39,285
Year ago	43,600	4,925	140,125	46,356
Two years ago	37,058	4,162	141,608	44,221

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., Jan. 5	3,457	97	4,190	2,313
Tues., Jan. 6	4,077	169	3,509	2,737
Wed., Jan. 7	3,821	9	1,911	1,836
Thurs., Jan. 8	1,930	237	3,498	2,291
Fri., Jan. 9	1,000	...	4,000	1,000
Sat., Jan. 10	100	...	200	100
Total this week	14,385	512	17,298	10,277
Previous week	10,692	373	13,547	8,746
Year ago	12,345	823	11,902	11,361
Two years ago	10,290	225	13,800	8,734

*Including 688 cattle, 45 calves, 47,635 hogs and 10,459 sheep direct to packers.
†All receipts include directs.

†JANUARY AND YEAR RECEIPTS

||
||
||

STOCK

Union Stock
periods.

Hogs	Sheep
1,435	9,186
8,637	14,001
7,733	7,244
2,281	10,985
4,661	10,607
7,596	500
2,227	52,525
1,314	39,285
0,125	46,356
1,609	44,221

Hogs	Sheep
1,180	2,313
3,509	2,737
1,911	1,836
3,498	2,291
1,000	1,000
290	100

7,298	10,277
5,547	8,746
1,902	11,581
3,800	8,794

1,635 hogs and

Gain	Loss
1,324	2,488
4,267	4,118

LIVESTOCK
Sheep
Lambs
\$5.75
\$12.35
5.95
12.15
4.75
9.85
4.30
9.05
4.05
8.75
4.10
8.50
5.50
10.40
\$4.55
\$9.35

PACKERS
Hogs
Sheep
0,929
42,248
1,730
32,667
9,609
34,242
7,686
34,762
1,406
32,337
3,206
55,931

D PRICES

Prices—	Top	Av.
\$11.85	\$11.30	
11.50	11.00	
7.75	7.30	
5.90	5.30	
7.90	7.10	
8.70	7.85	
10.65	10.30	
\$ 8.20	\$ 7.55	
week ending		

ERS

Federal inspection
148,004,000
122,608
139,894
150,978

ES

Chicago packers
January 15:
nded
Prev.
week
36
85,315
26
109,414
26
104,732

CHARGES

Chicago by
three days
cattle, 3,599
sheep.

BONDS

y 17, 1942

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended January 10, 1942:

CATTLE

	Week ended Jan. 10	Prev. week	Cor. week, 1941
Chicago ¹	33,324	23,006	28,357
Kansas City	23,747	14,771	16,654
Omaha ²	20,383	14,488	18,361
East St. Louis	14,304	8,287	10,492
St. Joseph	10,036	6,112	5,437
Sioux City	10,673	7,899	7,054
Wichita ³	5,513	5,934	5,046
Philadelphia	2,416	1,688	2,068
Indianapolis	3,092	2,001	2,347
New York & Jersey City	10,734	9,123	9,575
Oklahoma City ⁴	9,064	6,462	6,815
Cincinnati	4,641	3,875	4,732
Denver	5,222	3,737	4,391
St. Paul	17,240	11,784	10,710
Milwaukee	3,442	2,403	4,077
Total	174,136	119,648	136,146

*Cattle and calves. †Not including directs.

HOGS

Chicago	148,004	122,608	139,894
Kansas City	57,101	42,259	45,632
Omaha	78,074	64,431	38,712
East St. Louis	91,206	73,537	68,517
St. Joseph	39,096	23,095	17,879
Sioux City	47,539	48,513	31,857
Wichita	8,588	5,139	5,980
Philadelphia	17,872	13,963	18,518
Indianapolis	26,779	19,914	19,580
New York & Jersey City	49,004	40,906	42,964
Oklahoma City	17,289	10,928	12,148
Cincinnati	19,902	15,921	21,318
Denver	11,723	7,786	11,246
St. Paul	73,255	52,596	50,101
Milwaukee	15,429	7,851	10,144
Total	710,861	549,739	534,570

¹Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP

Chicago ¹	29,184	25,064	26,997
Kansas City	31,544	24,529	29,520
Omaha	24,436	18,801	22,746
East St. Louis	10,608	7,453	9,768
St. Joseph	20,491	18,597	21,251
Sioux City	16,766	12,203	16,405
Wichita	3,492	2,095	4,483
Philadelphia	2,771	2,008	2,659
Indianapolis	3,437	2,937	2,604
New York & Jersey City	55,410	41,526	62,189
Oklahoma City	2,025	1,296	3,019
Cincinnati	2,467	921	2,139
Denver	6,283	4,821	5,139
St. Paul	19,642	13,997	14,473
Milwaukee	2,013	1,129	1,366
Total	231,512	176,827	224,524

†Not including directs.

SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during December, by stations:

	Cattle	Calves	Hogs	Sheep and Lambs
Chicago ¹	132,596	22,133	587,489	229,699
Denver	12,133	1,695	40,249	28,504
Kansas City	70,570	14,787	214,276	99,908
New York area ²	46,707	57,199	212,329	245,013
Omaha	76,384	2,991	314,468	98,962
St. Louis ³	53,314	30,725	367,506	64,606
Sioux City	39,764	700	230,588	74,424
So. St. Paul ⁴	75,652	50,495	416,055	86,687
All other stations	495,298	276,068	3,383,704	652,751
Total	1,004,418	456,773	5,766,064	1,570,556

Nov.	940,863	475,094	4,560,843	1,424,318
5-yr. av. (Dec. 1938-40)	846,994	486,218	4,857,083	1,425,561
Jan.	1,045,906	5,461,042	46,519,757	18,124,531
5-yr. av. Jan.	1,008,921	5,083,055	39,129,841	17,427,656

¹Includes Elburn, Ill. ²Includes New York City, Newark, and Jersey City. ³Includes St. Louis National Stockyards and E. St. Louis, Ill., and St. Paul, Mo. ⁴Includes So. St. Paul, St. Paul, and Newport.

Basic data furnished by Bureau of Animal Industry.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended January 9:

	Cattle	Calves	Hogs	Sheep
Los Angeles	5,100	1,125	3,100	100
San Francisco	875	25	2,900	1,100
Portland	3,000	170	2,760	2,485

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service.)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending January 10, 1942	8,321	2,686	2,082
Week previous	9,120	2,242	2,374
Same week year ago	8,555	2,956	3,055
COWS, carcass			
Week ending January 10, 1942	539	1,191	2,507
Week previous	567	1,216	2,514
Same week year ago	1,298	1,231	2,626
BULLS, carcass			
Week ending January 10, 1942	344	519	102
Week previous	162	649	97
Same week year ago	269	675	150
VEAL, carcass			
Week ending January 10, 1942	9,565	881	539
Week previous	12,539	972	153
Same week year ago	11,872	953	591
LAMB, carcass			
Week ending January 10, 1942	40,561	15,895	17,320
Week previous	42,761	12,979	16,086
Same week year ago	43,045	18,502	20,171
MUTTON, carcass			
Week ending January 10, 1942	2,491	178	539
Week previous	1,703	129	1,151
Same week year ago	836	51	570
PORK cuts, lbs.			
Week ending January 10, 1942	3,340,473	454,025	427,101
Week previous	2,162,315	428,269	320,827
Same week year ago	2,411,319	524,965	475,259
BEEF cuts, lbs.			
Week ending January 10, 1942	272,751
Week previous	284,053
Same week year ago	305,976

LOCAL SLAUGHTERS

	NEW YORK	PHILA.	BOSTON
CATTLE, head			
Week ending January 10, 1942	10,734	2,416	...
Week previous	9,123	1,688	...
Same week year ago	9,575	2,068	...
CALVES, head			
Week ending January 10, 1942	11,476	2,191	...
Week previous	9,950	2,028	...
Same week year ago	14,020	2,854	...
HOGS, head			
Week ending January 10, 1942	49,004	17,872	...
Week previous	39,196	13,963	...
Same week year ago	42,708	18,518	...
SHEEP, head			
Week ending January 10, 1942	55,410	2,771	...
Week previous	41,526	2,008	...
Same week year ago	62,189	2,650	...

Country dressed product at New York totaled 4,938 veal, 1 hog and 112 lambs. Previous week 3,870 veal, 470 hogs and 60 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Hog slaughter under federal inspection at 27 packing centers for week ended January 9 totaled 1,048,210 head against 826,575 head in 1941, a gain of 221,635 head. Cattle slaughter showed an increase of 21,621 head over the 1941 kill; sheep and lamb slaughter 19,087 head under the previous year.

Number of animals processed in 27 centers for week ended January 9:

	Cattle	Calves	Hogs	Sheep
New York Area ¹	10,733	11,493	48,825	55,410
Phila. & Balt.	4,164	1,009	30,256	1,926
Ohio-Indiana Group ²	9,977	3,132	61,976	7,588
Chicago ³	31,981	3,892	148,004	46,977
St. Louis Area ⁴	14,915	8,265	91,206	13,712
Kansas City	18,127	3,575	87,101	25,641
Southwest Group ⁵	22,992	5,872	36,890	31,459
Omaha	19,126	697	78,074	26,166
Sioux City	9,152	158	57,539	16,976
St. Paul-Wis.	23,283	23,298	151,043	23,003
Interior Iowa & So. Minn. ⁷	16,589	4,959	265,356	43,059
Total	181,089	66,445	1,048,210	291,947
Total prev. week	135,701	57,999	855,259	243,569
Total last year	159,418	73,633	826,575	311,034

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes Elburn, Ill. ⁴Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁵Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁶Includes St. Paul and So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. ⁷Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered, during the calendar years 1939 and 1940, approximately 74 per cent of the cattle, calves and hogs, and 82 per cent of the sheep and lambs that were slaughtered under Federal inspection during those two years.

CANADIAN LIVESTOCK PRICES

	STEERS	VEAL CALVES	HOG CARCASSES ¹	GOOD LAMBS
	Week ended Jan. 8	Last week 1941	Same week 1941	
Toronto	\$10.00	\$10.00	\$ 9.60	
Montreal	10.00	9.75	8.50	
Winnipeg	10.00	9.75	8.75	
Calgary	10.00	9.75	8.25	
Edmonton	9.50	9.25	8.00	
Prince Albert	9.00	
Moose Jaw	8.75	8.25	6.75	
Saskatoon	8.50	8.15	7.75	
Regina	9.00	7.50	6.25	
Vancouver	9.00	9.00	8.25	
Toronto	\$15.00	\$14.50	\$13.00	
Montreal	14.00	14.00	12.00	
Winnipeg	12.00	12.00	11.00	
Calgary	10.50	10.00	8.25	
Edmonton	11.00	10.00	7.00	
Prince Albert	9.25	
Moose Jaw	9.00	9.00	8.50	
Saskatoon	11.00	10.00	10.00	
Regina	11.00	9.00	9.00	
Vancouver	14.50	8.50	8.50	
Toronto	\$15.20	\$15.10	\$10.90	
Montreal	15.50	15.50	11.35	
Winnipeg	13.85	13.85	10.45	
Calgary	13.80	13.80	9.75	
Edmonton	13.60	13.60	10.00	
Prince Albert	13.65	13.65	9.95	
Moose Jaw	13.50	13.50	9.75	
Saskatoon	13.50	13.50	9.75	
Regina	13.50	13.50	9.90	
Vancouver	14.50	14.50	10.75	
Toronto	\$12.00	\$11.50	\$11.50	
Montreal	11.00	11.50	9.00	
Winnipeg	10.00	10.00	9.50	
Calgary	9.35	9.25	9.00	

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Positions wanted, special rate 7c per word, minimum charge \$1.40. Count address or box number as four words. Headline 70c extra. 70c per line for listings.

Men Wanted

Production Planning and Scheduling Engineer

Manufacturer of canned meat products has an opening for a production planning and scheduling engineer who has had time study experience and who knows how to set production rates, organize production lines, balance gangs, coordinate operations and cooperate with operating management to achieve production results.

This job is a challenge to the man who anticipates a future in a permanent position with a progressive organization. Personal interviews will be held with those whose letters of application include details of work experience, education and personal basis. Address replies to Box No. W-537, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED: ASSISTANT PLANT SUPERINTENDENT, with knowledge of meat canning plant operations. Opportunity for advancement. Reply confidential. W-499, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED: MAN WHO UNDERSTANDS preparing and canning luncheon meat. W-500, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED: Experienced buyer, Boneless beef, Pork, Offal. Give experience, references, salary expected. W-504, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Production Superintendent

Large mid-west food processor has opportunity in large scale canning operation for man with proven record in supervision of production of canned meat and food products.

This position offers a real opportunity for a secure and permanent future in a well established company. It demands a man of outstanding ability. The man sought should have a good technical education, a working knowledge of scientific production and scheduling methods, including experience in planning and supervising production. He should be able to analyze and control production costs, direct and instruct operating foremen and cooperate with operating management to accomplish results.

Submit detailed statement of personal background, education, experience with previous employers, nature of past responsibilities in first letter. Only those who submit complete details considered. All applications held in strictest confidence. Interviews arranged for qualified applicants. W-539, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SALESMEN WANTED—By old established firm to sell curing salts, binders, seasonings, etc., to sausage makers and meat packers. Several territories now open. Excellent opportunity. W-527, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED EXPERIENCED SAUSAGE MAKERS: two strong men, young or middle aged, able to cut hogs. Thirty to Thirty-Five Dollars per week. Steady Work. Otto Brick, 466 N. Chicago St., Joliet, Ill.

Canning Supervisor

Chicago packer has outstanding opportunity for man 35-40 years old, thoroughly skilled in the preparation of the general line of canned meat products. This opportunity offers a real and permanent future with a large well established organization. Proven experience in canning operations and supervision necessary for consideration. Submit detailed statement of your personal background, education, and experience in first letter. All replies will be handled in strict confidence. W-538, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED—Canned Meat production man familiar with Government supplies. Attractive proposition for right man. Salary and bonus. W-537, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

EASTERN HOUSE WITH large supplies of original cuts and graded sheep casings, domestic and Chinese hog casings, beef casings, operating their own sewing plant, cleaning and grading hog casings in their own packing plants, offers real opportunity for top-notch casing salesman to cover middle west and south. All inquiries kept strictly confidential. W-541, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

Men Wanted

WANTED: Plant superintendent with thorough knowledge of curing, smoking and sausage making. Some knowledge of canning desirable. Independent packer has good opportunity for right man. W-539, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED: Foreman for Canning Department. Must have thorough experience in preparation of general line of canned meat products. Excellent opportunity with independent packer for man with proper qualifications. W-540, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Position Wanted

THOROUGHLY EXPERIENCED packinghouse man. 14 years' experience in buying all classes of livestock, processing and selling of packinghouse products. W-524, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Executive Available

CONTROLLER, CREDIT-SALES AND GENERAL MANAGER. Presently managing independent New York branch of well-known pork packer. Assume complete responsibility. Tested executive and organizing ability guarantee success. Salary open. W-535, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

EXPERIENCED ALL AROUND SAUSAGE MAKER. All kinds. Middle aged, steady, reliable. Looking for place in small packing or sausage factory. Will go anywhere. Best references. W-538, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SALESMANAGER—Medium or Small Packer: Could you use a man (37) with an outstanding record of accomplishment who has a better than average knowledge of the business gained the hard way. 13 years with past employer. Prefer Middle West. W-526, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Business Opportunities

We have to offer special lot of 2100 skeins Imported 16/18 Sheep Casings, uniform grading, at 34c per skein delivered. These goods are offered to sausage manufacturers and packing houses only. They are not top quality merchandise, but are considered fair to good, and worth considerably more than the asking price. W-536, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

FOR SALE—Fertilizer tankage, not dried. SHAMOKIN BEEF CO., Box 108, Shamokin, Pa.

Equipment Wanted

WANTED

1-6x6 or 8x8 Vertical Ammonia Compressor, direct connected to steam engine. Advise make, price, condition, age and location. W-513, THE NATIONAL PROVISIONER, 407 So. Dearborn Street, Chicago, Ill.

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Used Equipment For Sale

#43 Buffalo Silent Cutter, motor drive.....\$350
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500 Gal. Jacketed Lard Kettle.....100
Link Belt Bacon Slicer, 1 H.P.....75
Viscera Conveyor Table (Stainless).....350
70 gal. gas cooking tank.....40
150 New Alum. Ham Boilers 10/12".....9.50
150 Round galv. Ham Boilers 8/12".....ca. 1.00
Bacon Forming Boxes 20"x20"x8 1/2".....ca. 6.00
CHAS. ABRAMS, 68 N. 2nd St.
Walnut 6885 Philadelphia, Pa.

FOR SALE CHEAP. Link Belt Bacon Slicer, stainless steel. Capacity 500 per hour. 3 new sets knives, 4 adjustments, motor and completely overhauled. W-542, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

FOR SALE: One 3'x6' refrigerator door, United Cork Co. manufacture, one eighty-book galvanized offal rack, one galvanized head rack. Used only two months. JASPER WYMAN & SON, MILLBRIDGE, ME.

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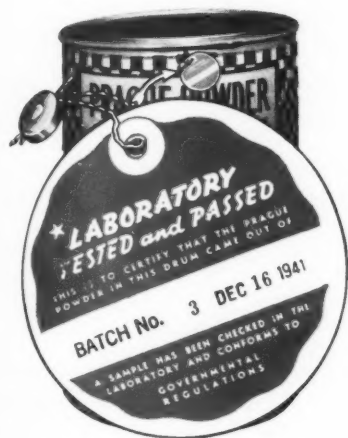


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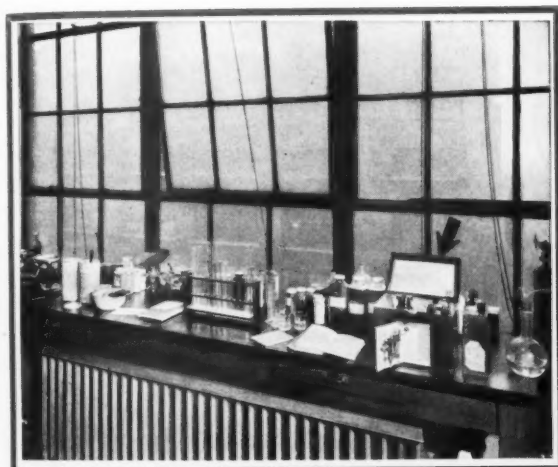
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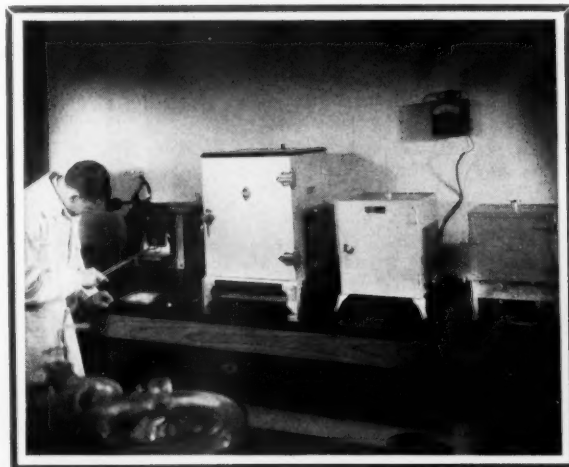
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NO. SIX

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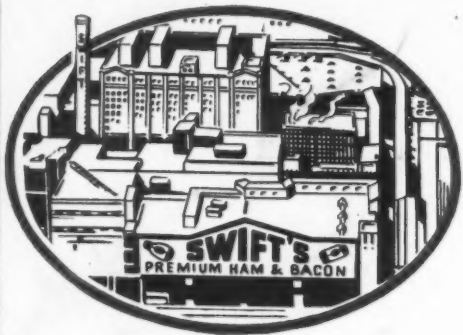
These are used to determine the ash and moisture content. The ovens are controlled to 1/10th of one degree.

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